



Peach Salsa

makes about 4 cups

4 large peaches, peeled, pitted and quartered

2 large tomatoes, peeled, quartered and seeded

One large sweet onion, peeled and quartered

2 jalapeño peppers, stems removed and cut in half

1/2 cup cilantro, loosely packed

1 1/2 teaspoons salt

2 – 3 tablespoons apple cider vinegar

1 tablespoon honey (optional)

Place the onion and jalapeños in the bowl of a food processor; pulse 2 or three times. Add the peaches and tomatoes, and pulse several times until it is almost the consistency you like. Throw in the cilantro and pulse another 2 or 3 times, or until everything is chopped, but still chunky, or the consistency you like best.

Pour the mixture into a large glass or stainless steel bowl; add the salt, cider vinegar and honey, if desired. Stir well, then cover and refrigerate for at least 3 hours, to allow the flavors to develop.