



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

REFRIGERATOR PEACH SALSA



Fresh peach taste spiced up with jalapeno pepper, onion, and cumin. Use on chicken or fish, or get out the tortilla chips!



01 HR 30 MINS



Serves 3 jars



Featuring

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INGREDIENTS

- 3 pounds just barely ripe peaches
- 1 pound Early Girl tomatoes
- 1 jalapeño pepper
- 1 red onion
- 1/2 bunch cilantro
- 1 cup apple cider vinegar
- 1 cup brown sugar
- 1 tablespoon ground cumin
- 1 tablespoon salt

METHOD

Prepare an ice-water bath in a medium bowl.

Bring a pot of water to boil. Working in batches of 2-3, blanch the peaches for 30 seconds. Scoop them out of the water and plunge them

into the ice-water bath. Repeat with the remaining peaches.

Core, seed, and dice tomatoes, bell pepper and jalapeño. Peel and dice onion. Using a paring knife peel, pit, and dice peaches.

Combine vinegar, sugar, cumin, and salt in a large pot, and turn heat to medium-high. Add all ingredients except the cilantro, and bring to a boil. Reduce heat and simmer for 15 minutes, or until salsa has thickened. Add cilantro and remove from heat.

Let cool and serve or refrigerate.