



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.