



www.goinglocal-info.com

White Peach Salsa Cruda

This fresh salsa combines the sweet creamy juicy flesh of white peaches with the crispy cool crunch of red bell pepper and red onion. The fruit and veggie combo gets a light dressing of fresh lime juice and cilantro with just a whisper of jalapeno. It's delicious with grilled pork, lamb, chicken, or salmon.

4 cups cold water
1 tablespoon Fruit Fresh*
4 large fresh white peaches
½ cup finely chopped red bell pepper
¼ cup finely chopped red onion
¼ cup finely chopped cilantro
2 tablespoons freshly squeezed lime juice
1 tablespoon olive oil
¼ teaspoon very finely chopped jalapeno
Local honey, optional
Salt

Mix the water and Fruit Fresh in a large bowl.

Peel the peaches and halve them. Drop the halves into the Fruit Fresh water.

Put the bell pepper, onion, cilantro, lime juice, olive oil, and jalapeno in a serving bowl and stir gently to combine.

Drain the peaches and gently pat them dry with a lint free kitchen towel.

Rough chop the peaches and add them to the serving bowl. Stir gently to combine.

If you like a sweeter salsa, add a few teaspoons of local honey to the salsa and gently stir to combine.

Add salt to taste.

Serve immediately.

Makes about 3 cups of salsa.

*You can find Fruit Fresh in the canning section of most grocery and department stores.

Victoria Wesseler