



Recipe From Phyllis' Kitchen



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PEACH SALSA

3-4 peaches, peeled and chopped
3-4 tomatoes, peeled and chopped
4 tablespoons sugar
3 tablespoons vinegar
1 onion, minced
½ of a sweet bell pepper, minced
1 clove garlic, minced
½ to 1 jalapeno, seeded and minced very fine
2-4 tablespoons cilantro leaves, snipped
Salt and pepper to taste

Dip peaches and tomatoes into boiling water for 1 minute; remove and slip skins off. Discard cores and pits. Add remaining ingredients except cilantro, and bring to a boil. Boil 2-3 minutes, and add cilantro. Cool and serve with chips. Makes 2-3 cups.

Adapted from a recipe by Maggie Jezreel.