

Arriba, arriba!

Nothing says summer like peaches. Beautiful, sweet, and juicy peaches. BBQ season is in full swing so let's preserve Peach Salsa. It gives a grilled salmon fillet a summer flair, it is great with grilled prawns, chicken kabobs, a perfect accompaniment to ham. A dollop makes a wrap extra special, or, in a fish taco. The possibilities are endless!

### Peach Salsa

½ cup white vinegar  
6 cups chopped pitted peeled peaches  
1 ¼ cups chopped red onion  
4 jalapeno peppers, finely chopped  
1 red bell pepper, seeded and finely chopped  
½ cup loosely packed, finely chopped cilantro  
2 Tbsp liquid honey  
1 clove garlic, finely chopped  
1 ½ tsp ground cumin  
½ tsp cayenne pepper



In a large stainless steel saucepan, combine vinegar and peaches; add onion, peppers, cilantro, honey, garlic, cumin, and cayenne. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, until slightly thickened, about 5 minutes. Remove from heat.

Ladle hot salsa into hot pint jars, leaving ½ " headspace. Remove air bubbles, wipe rim, and place two-piece lids on jars, adjusting 'til fingertip-tight.

Submerge pint jars in a boiling-water bath and process for 15 minutes. Remove canner lid; wait 5 minutes, then remove jars. Allow jars to cool on a wire rack or kitchen towel, undisturbed, for 12-24 hours so seals can properly set.

Recipe yields 6 pints.

Source: from Ball's Complete Book of Home Preserving

*Note: Firm peaches make for a crisper consistency. However, ripe peaches give a peachier flavor. Either way is fine. Nectarines or mangos may be substituted.*