

Peach Salsa

Haven't tried this one, but would love to know if you like it! It sounds great!

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

In large stainless steel saucepan, combine vinegar and peaches. Add onion, jalapeno peppers, red pepper, 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.

Ladle hot salsa into hot jars, leaving 1/2 inch headspace.

Remove air bubbles and adjust headspace, if necessary by adding hot salsa. Wipe rim. Center lid on jar. Screw band down til resistance is met, then increase to fingertip- tight. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process both 8 ounce and pint jars for 20 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Variation:

For added flavor, replace 1 cup of the peaches with chopped apricots.