



*“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”*

## Peach Salsa

**Yield:** 8 half pint jars

*If you're tired of tomato salsa for a refreshing change. Fruit salsas (which don't contain tomatoes) can be nutritious toppings for ice cream. For something quite different, try this on graham crackers, pancakes or waffles, or rolled up in a crepe with a dollop of whipped cream.*

### \*Tips:

To prevent the peaches from browning, we recommend measuring the vinegar into the saucepan before preparing the peaches. As the peaches are chopped, drop them into the vinegar, stirring to ensure all surfaces are covered.

When all have been chopped, continue with Step 2.

If you prefer milder salsas, remove the seeds and devein the jalapenos before chopping.

### Ingredients:

½ cup white vinegar

6 cups chopped, pitted, peeled peaches \*See Tip

1 ¼ cups chopped red onions

4 jalapeno peppers, finely chopped

1 red bell pepper, seeded and 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

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**Directions:**

1. Prepare canner, jars and lids.
2. In a large stainless steel saucepan, combine vinegar and peaches. Add onions, 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. Remove from heat.
3. Ladle hot salsa into hot jars, leaving ½ inch headspace. Remove air bubbles and adjusting headspace, if necessary, add hot salsa. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger-tight.
4. Place jars in canner, ensuring they are completely covered with 1-2 inches of water. Bring to a boil and process 15 minutes. Turn off heat. Remove canner lid. Wait 5 minutes. Remove jars, Let cool 24 hours and store in cool dry space.

**VARIATION:**

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

**Recipe Source:** Ball Complete Book of Home Canning (2020) Page 215

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