

Peach Salsa by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make a fresh Peach Salsa that goes great with tortilla chips and makes a great appetizer. From thekitchn.com.

Serves 6

Ingredients:

- 3 ripe peaches, about 1 pound
- $\frac{1}{4}$ cup red onion, diced small
- $\frac{1}{4}$ cup red bell pepper, seeded and diced small
- $\frac{1}{2}$ -1 jalapeno pepper, minced (more or less to taste)
- 1 Tablespoon minced fresh mint (or more to taste)
- Juice from $\frac{1}{2}$ lime
- Kosher salt, to taste

To peel peaches, fill a large stockpot with water and bring to a boil. Cut a small X into the bottom of each peach. Drop the peaches into the boiling water for approximately 1 minute. Using a slotted spoon, remove the peaches and immediately submerge into an ice bath to stop the cooking process. Gently peel the peaches using your hands or a paring knife (the riper the peach, the easier this will be). Dice the peaches into small cubes.

Combine the chopped peaches, onion, bell pepper, jalapeno, mint, and lime juice. Season with a pinch of kosher salt. Chill for one hour to allow flavors to combine and serve immediately. Serve with tortilla chips.

[Link to How to Easily Peel Peaches](#)

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