

Kitchen Tip - How to Easily Peel Peaches by Lynn's Recipes



[Click on the above picture to watch the video of this tip.](#)

Lynn demonstrates how to peel peaches the easy way for recipes such as salsa. This method works equally well if you have a recipe that calls for peeled tomatoes.

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).



[Link to Peach Salsa Video](#)

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Lynn's Recipes: September 2014
www.lynnrecipes.com

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