

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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