

# PEACHES AND CUCUMBER

## SALSA



### INGREDIENTS

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 2 cups fresh peaches, peeled    | 4 tbsp. red pepper, finely chopped |
| 1 tbsp. fresh mint, chopped     | 1/2 tsp. fresh cracked pepper      |
| 1 cup cucumbers, finely diced   | 3 tbsp. red onion, finely chopped  |
| 1 tbsp. fresh cilantro, chopped | Juice of 2 limes                   |
| 3 tbsp. local honey             | 2 tbsp. extra virgin olive oil     |
| 1/2 tsp. salt                   |                                    |

### DIRECTIONS

- On the stove, bring a pot of water to a boil. To peel the peaches, first cut an X on the bottom of the peach. Drop the peach into the boiling water for 30 seconds. To shock the peach, immediately put it into a separate bowl of ice water. Peel off the skin, remove the pit and dice the peach.
- In a separate bowl, mix together the lime juice, honey, extra virgin olive oil and salt and pepper. Whisk together until mixed. Then, add the onions, peppers, cucumbers, peaches, mint and cilantro.
- Salsa should be mixed no more than 2 hours ahead of being served. It will last 24 hours but is best enjoyed when freshly made.
- The salsa can be enjoyed over freshly grilled fish fillet, chicken breast, pork loin or with chips for dipping.