



## UCCE Master Food Preservers of El Dorado County

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Arriba, arriba!

Nothing says summer like peaches. Beautiful, sweet, and juicy peaches. BBQ season is in full swing so let's preserve Peach Salsa. It gives a grilled salmon fillet a summer flair, it is great with grilled prawns, chicken kabobs, a perfect accompaniment to ham. A dollop makes a wrap extra special, or, in a fish taco. The possibilities are endless!

### Peach Salsa - Yield: 8 half pints

- ½ cup white vinegar
- 6 cups chopped pitted peeled peaches
- 1 ¼ cups chopped red onion
- 4 jalapeno peppers, finely chopped
- 1 red bell pepper, seeded and finely 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



In a large stainless steel saucepan, combine vinegar and peaches; add onion, peppers, 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. Ladle hot salsa into hot pint jars, leaving ½ " headspace. Remove air bubbles, wipe rim, and place two-piece lids on jars, adjusting until fingertip-tight.

Ladle hot mixture into hot jars, leaving ½ inch headspace. Clean jar rims. Center lid on jars and adjust band. Tighten band only

finger-tip tight.

Process for: 0-1000 ft. = 15 minutes, 1001-6000 ft. = 20 minutes, above 6000 ft. = 25 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes. Cool jars for 12-24 hours, wash, and store in a cool dark place.

Source: from Ball's Complete Book of Home Preserving

*Note: Firm peaches make for a crisper consistency. However, ripe peaches give a peachier flavor. Either way is fine. Nectarines may be substituted.*

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