

Canning **FRESH** Peach Salsa



Directions

Ingredients:

- About 10 fresh peaches or 8-9 cups chopped
- 1-1/2 c. chopped red onion
- 1/2 green bell pepper, chopped
- 1/2 red bell pepper, chopped
- 1/2 c. fresh cilantro, chopped
- 1 small can mild green chilies
- 1/2 c. white vinegar
- 1/4 c. lime juice
- 1 tsp. garlic powder
- 2 tsp. salt
- 1 tsp. cumin

- Prepare the peaches by blanching, peeling and chopping them into bite sized chunks.
- Chop the onion, peppers and cilantro.
- Put all of the chopped produce into a large pot.
- Add the vinegar, lime juice, garlic, salt and cumin.
- Mix together well and begin to heat to boiling.
- When it begins to boil, turn down to a simmer and simmer for 5 minutes.
- Ladle the hot salsa into sterilized pint jars. Wipe the rims of the jars and put on the lids.
- Put the jars in a water bath canner and when the water begins to boil, process for 15 minutes.
- Remove the jars from the canner with large canning tongs and allow to cool on the counter. Check for seal!