

PEACH MINT SALSA



Ingredients

- 2 cups chopped peeled peaches (4 med. sized)
- ½ cup finely chopped red onion
- ½ cup finely chopped green pepper
- 1 tbsp finely chopped jalapeno pepper
- 2 tbsp liquid honey
- ¼ tsp pickling salt
- grated rind and juice of one lime
- finely chopped fresh mint

Directions

- Combine peaches, onion, peppers, honey, salt, lime rind and juice in a medium stainless steel or enamel saucepan. Bring to a boil over high heat.
- Stir in mint and cook for 1 minute.
- Remove hot jars from canner and ladle salsa into jars to within ½ inch of rim for headspace. Process 20 minutes for 8oz jars.

Store in cool, dry, dark place up to one year. Refrigerate after opening. Yields three 8oz jars.



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