

Peach Salsa

Ingredients:

- 4 small peaches, peeled and diced
- Juice of 2 limes, about 1/4 cup juice
- 2 teaspoons honey
- 2 to 3 tablespoons diced red bell pepper
- 1 tablespoon finely minced jalapeno pepper, or to taste
- 1 heaping tablespoon chopped cilantro
- 1 small clove garlic, finely minced
- 2 tablespoons finely chopped red onion or sweet onion

Preparation:

Combine all ingredients and refrigerate until serving time. The flavors are best if the salsa is refrigerated for 4 hours or overnight. Serve with or on grilled or broiled fish, pork, or chicken.

Makes 1 1/2 to 2 cups.