



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

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Tomato and Peach Salsa with Jalapeños and Cilantro

Makes about 3 cups

4 peaches
1 pound tomatoes
1 jalapeño pepper
2 tablespoons freshly squeezed lime juice
1 small red onion
1 small garlic clove
1/2 cup chopped cilantro leaves and thin stems
3/4 teaspoon salt

Blanch and peel 4 peaches. Pit them and cut them into 1/4-inch dice, then combine in a medium-size bowl with 1 pound tomatoes, halved, seeded, and cut into 1/4-inch dice; 1 jalapeño, stemmed, ribs and seeds removed, and cut into 1/4-inch dice; 2 tablespoons freshly squeezed lime juice; 1 small red onion, cut into 1/8-inch dice; 1 small garlic clove, minced; 1/2 cup chopped cilantro leaves and thin stems; and 3/4 teaspoon salt. Taste the salsa and adjust the salt and lime juice as needed. Chill for at least 1 hour and up to 24 hours before serving.