



**CHEF'S EXPRESSIONS**

fashionable catered events

## **PEACH SALSA**

- 1 tbsp. vegetable oil
- 1 1/2 cups chopped red onions
- 1 red pepper, chopped
- 4-6 jalapenos, finely chopped
- 2 garlic cloves, minced
- 1 ½ teaspoons cumin
- 12 whole peaches peeled pitted and rough chopped
- 2 tsp. Chopped Rosemary
- 1/2 cup white vinegar
- 2 teaspoons liquid honey
- 1/2 teaspoon cayenne pepper
- 1/2 cup finely chopped Fresh Mint

In a stock pot, sauté the onions, Garlic, Cumin and Peppers in the vegetable oil until tender. Add the Peaches, Rosemary, Vinegar, Honey, and Cayenne Pepper. Simmer

For 5 minutes. Remove from heat and chill in an ice bath. Add Fresh Mint when chilled. Store covered for up to 1 week.