

# CHARRED PEACH & PEACH TOMATO SALSA

*The aptly named Peach Tomato has a skin that easily chars and its juiciness pairs nicely with the thicker texture of fresh peach. This is a great recipe to use items that are not perfect looking and no one will ever know. Make this sauce at the same time as cooking a piece of meat or fish on the grill- items such as pork or chicken or Mahi-Mahi pair wonderfully with this recipe, and it couldn't possibly be easier! Use steamed rice and vegetables for side dishes to complete the meal.*

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## Ingredients

2 fresh Peaches, halved and pit removed

8-10 Peach Tomatoes, core removed

2 ounces Red Onion, about 1 medium half, unpeeled

2 Chili Peppers, as hot as you like

1 large Garlic clove

¼ Cup Cilantro, chopped finely

½ teaspoon Salt

Lime Juice, optional

## Directions

Over an outdoor grill on high or a cast iron skillet on medium high, add all ingredients except cilantro & salt and cook until evenly charred on all sides: monitor the garlic so that it does not get too dark, but allow the onion to remain face down until dark grill lines are apparent and the skin has almost burnt off.

Remove items onto a wide pan to cool when they are ready, and when cool enough to handle cut off stems and remove papery onion sections.

Place all ingredients into a blender and use a low setting to puree - it is not necessary to pulverize the contents but have some texture to the sauce without it being too chunky.

Taste for seasoning and adjust with salt and/or lime juice.