

Spiced Peach Salsa

Chef Jenn Magrey

Ledyard Farmers Market

Featuring:

Peaches from Smith Acres

Peppers from LoPresti Farm

Scallions from Hidden Brooke

3 Peaches- Washed and cut into very small dice – **Smith Acres**

1/2 Hungarian Hot Pepper – small dice- about 2 tablespoons- **LoPresti Farm** –

1/2 Cubanelle pepper – small dice- about ½ cup- **LoPresti Farm**

3 scallions- small bias cut- **Hidden Brooke**

1/2 teaspoon cinnamon

1/4 teaspoon coriander

1/2 teaspoon cumin

1/2 teaspoon salt

Juice of ½ lemon

2 teaspoonfuls honey or agave syrup

Pinch black pepper

Mix everything in a bowl and taste for flavor adjustments.

Every Peach and pepper is different!

Add more heat with more hot pepper, more sweet with honey...even add more acid with lemon or even add more ground spices too!

Serve with tortilla chips or toasted pitas...is excellent on grilled chicken or shrimp!