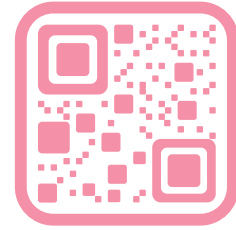




WHITE PEACH ZUCCHINI SALSA



Scan the above QR code to be taken to the recipe webpage

Yield: About 4½ pints | Water bath process: 10 minutes for pints

Ingredients

Fresh Produce:

- 3 lbs ripe tomatoes, peeled and chopped
- 2½ cups chopped onions
- 2 cups chopped green bell pepper
- 2 jalapeño peppers, finely chopped (remove seeds for milder heat)
- 2½ cups peeled, finely chopped white peaches (about 4–5 medium)

Note: Regular peaches work beautifully too!

- 1½ cups grated zucchini (salted and drained overnight)

Pantry Staples:

- 1 cup water
- 1 cup 5% white vinegar or apple cider vinegar
- ⅔ cup granulated sugar
- ⅓ cup packed brown sugar
- 1½ tsp salt
- 1½ tsp pickling spice blend, tied in cheesecloth

Pickling Spice Blend

Tie the following in cheesecloth or coffee filter:

- 1 tbsp mustard seed
- 1½ tsp whole allspice
- 1 tsp coriander seed
- 2 whole cloves
- ½ tsp ground ginger
- ½ tsp red pepper flakes (optional)
- 1 bay leaf, crumbled
- ½ cinnamon stick, broken into pieces

Instructions

Day Before (or at least four hours before):

1. **Prepare the zucchini:** Grate the zucchini and toss with 1 tablespoon salt. Place in a colander set over a bowl, cover with a clean towel, and let drain overnight or at least 4 hours. Rinse and squeeze out excess moisture before using.

Day Of:

2. **Prepare tomatoes and peaches:** Cut in half and place cut-side down on baking sheet. Broil 6–9 inches from heat until tops are darkened. Cool slightly, then peel off skins. Chop into uniform pieces.

Alternative: Blanch in boiling water 1–2 minutes, then ice bath.

3. **Prepare vegetables:** Finely chop onions, bell peppers, and jalapeños using food processor or by hand. Remove jalapeño seeds for milder salsa.

4. **Combine ingredients:** In large non-reactive pot, combine all ingredients including spice sachet. Stir well.

5. **Cook the salsa:** Bring to gentle boil, then reduce heat and simmer uncovered for 2-3 hours or until desired consistency, stirring frequently to prevent scorching.

6. **Can or store:** Ladle hot salsa into sterilized pint jars, leaving $\frac{1}{4}$ inch headspace. Process in boiling water bath for 10 minutes.

Storage Options

Canned: Properly canned salsa will keep for 1-2 years in a cool, dark place.

Fresh Refrigerator Version: Cool completely and store in clean containers. Keeps up to 2 weeks refrigerated thanks to vinegar and long cooking time.