

Marcy's Peach & Nectarine Salsa

(Slow Food Nation's Come to the Table, edited by Katrina Heron, 2008)

1 large (or 2 medium) yellow-flesh peach, diced

2 medium nectarines, diced

1/2 bunch of fresh cilantro, chopped

1/2 red bell pepper, diced

1/2 red onion, diced (green or yellow onions may be substituted)

1 jalapeno pepper, seeded and finely diced

juice of one lime

salt, freshly ground pepper, and chili powder to taste

Gently toss diced peach, nectarines, cilantro, bell pepper, onion and jalapeno pepper. Drizzle with lime juice, and lightly season with salt, pepper and chili powder to taste. Refrigerate for 20-30 minutes before serving.

Serve with Ortega Chili Cheese Bake for brunch, or top grilled chicken breast, salmon, or your favorite other grilled or broiled fish.

Option: If you want to turn it into a salad, add any of the following ingredients and layer on a bed of organic lettuce: diced cucumber, jicama, mango, or papaya. You may also use peaches or nectarines only (if you only have one type of fruit), adjusting quantities accordingly.

Makes 3 cups.