

Masumoto's Peach-Nectarine Salsa

(New York Times Magazine August 13, 2006)

2 medium peaches, cut into 1/4-inch cubes
2 medium nectarines, cut into 1/4-inch cubes
2 tablespoons finely chopped cilantro, plus more to taste
1/2 red bell pepper, cut into 1/4-inch cubes
3/4 cup finely chopped yellow onion
1 jalapeño, seeded and finely chopped
Juice of 1 lime
Salt and freshly ground black pepper
Chili powder.

Gently toss together the peaches, nectarines, cilantro, red pepper, onion and jalapeño. Drizzle with lime juice, then season with salt, pepper and chili powder to taste. Refrigerate for 30 minutes before serving. Makes about 1 quart.

Adapted from Marcy Masumoto.