



Ginger Peach Salsa

Prep Time: 15 Minutes

Cook Time: None

Servings: 5-6

Ingredients:

- 5 Ripe peaches
- 2 tbsp minced Red onion or Sweet onion
- 2 tbsp grated fresh Ginger
- 1 tbsp fresh minced garlic
- 1 tbsp lime juice
- 1 tbsp sugar
- ½ tsp salt

Instructions:

1. Peel and chop fresh peaches into small pieces.
2. Add all other ingredients and stir gently
3. Cover and let meld for minimum 30 minutes – max one day (peaches will eventually brown)
4. Serve with chips or as a topping for meat.