Peach Salsa

Ingredients

- 4 large fresh peaches
- 1/2 (one-half) cup red bell peppers
- 1/4 (one-quarter) cup Anaheim chili peppers
- 1/4 (one-quarter) cup jalapeno peppers
- 1/4 (one-quarter) cup red onions
- 1/4 (one-quarter) teaspoon red pepper flakes
- 1/4 (one-quarter) cup fresh lime juice
- 1 Tablespoon fresh cilantro, chopped

Method

Peel peaches, if desired and discard seed. Cut into one-quarter inch cubes. With rubber gloves on, remove stem end and seed pod from peppers. Chop bell peppers into small dice and slice Anaheim and jalapeno peppers into thin slices. Chop onions into one-quarter inch pieces. Add red pepper flakes, lime and cilantro. Carefully stir fruit mixture. Cover and chill for one hour to blend flavors. Serves 10 as dip for baked corn chips or warm whole grain tortillas.