

Grilled Peach Salsa

Makes: 4 cups

5 large peaches, halved and pitted
5 tomatoes, chopped
1 jalapeno pepper, seeded and minced
1/2 cup honey
2 tablespoons cilantro, chopped
salt and pepper to taste

Brush grill with vegetable oil and grill peaches face down for several minutes. With tongs, flip peaches until skins begin to darken. Remove peaches from grill when they can be pierced easily with a fork or skewer. Allow to cool. Remove skins and chop.

Combine chopped peaches, tomatoes, and jalapeno pepper. Stir in honey, cilantro, salt and pepper.