

Peach and Basil Salsa



Ingredients

2 cups of small diced Florida Peaches
1 tbsp. granulated sugar
¼ cup small diced red onion
¼ cup small diced red pepper
5 leaves of basil, sliced thin
large pinch of salt
pinch of ground black pepper
8 oz. of soft cream cheese or goat cheese
crackers or chips for serving

Procedure

1. Combine the peaches and the sugar and allow to macerate for at least 30 minutes at room temperature or longer.
2. Mix in the red onions and red peppers.
3. Before service, stir in the fresh basil, and season with salt and pepper to taste.
4. Serve over softened cream cheese or soft goat cheese.

Makes about 2 ½ cups of salsa

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