



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring peaches, August 15

Peach Chutney

By: Leda Meredith, author of *The Locavore's Handbook: The Busy Person's Guide to Eating Local on a Budget*

Serves 4

Ingredients

2 large ripe peaches, pits removed, finely chopped
Juice of 1 lime
1-2 tablespoons thinly sliced red onion
Handful of cilantro, coarsely chopped
1 small chili pepper, seeds removed, minced
¼ teaspoon ground cumin
Salt to taste
1 clove garlic, peeled and minced
2 teaspoon honey

Instructions

1. Combine ingredients in a blender and pulse several times. There should still be a few chunks mixed in with the blended parts. Chutney will keep in the refrigerator for up to a week.