



The Edible Garden

Recipe featured at *Cooking for the Season* demonstration, July 22

Pico de Durazno (Salsa Fresca with Summer Peaches)

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Serves 6

Ingredients

1 medium ripe Mexican avocado
1 cup cubed, semi-soft peaches, nectarines or apricots (about 2- 3)
2 tomatillos, finely chopped
2 jalapeño chiles, stemmed, seeded, and minced
½ cup red onion, finely chopped (about ½ and onion)
½ cup fresh cilantro leaves, chopped (about 1 bunch)
3 tablespoons fresh lime juice
1 teaspoon honey
1 pinch freshly ground black pepper
Salt

Instructions

- Gently fold together the peaches, tomatillos, chiles, onion, cilantro, lime juice, honey, and pepper to the avocados and toss.
- Cut the pulp of the avocado into cubes and fold into the salsa.
- Season to taste with salt.