

Bobbie's Peach Salsa

Recipe by Robin "Bobbie" Rosenberg of Bobbie's Boat Sauce

Serves 4 | 10 minutes

Once upon a time, Bobbie's Boat Sauce founder Robin Rosenberg owned one of Portland's best little cafes (shout to Crowsenberg's Half & Half!). She's spent most of the last 20 years working in design, but she still loves getting down in the kitchen. Knowing we were coming into peak peach season, she hooked us up with this bangin' summer salsa recipe, proving (once again) that Boat Sauce is truly good in anything.

2 large peaches, pits removed and coresly chopped. (about 1 lb peaches)

1 cup heirloom cherry tomatoes, quartered or halved (or 1 cup tomato, seeded and diced)

½ cup finely minced onion

1 jalapeno, seeded and finely chopped (or more to taste)

Handful of fresh cilantro, basil (Thai, holy, or sweet) or a combination.

3 Tbs Bobbie's Boat Sauce Classic or Hot (more to taste)

Salt and freshly ground pepper to taste

Step 1 Combine ingredients and adjust seasonings to taste.

Variations Add diced sweet bell peppers, grilled corn on the cob, different chile peppers, or substitute other stone fruits (plums, nectarines) for some or all of the peaches.

Tips Depending on how ripe your fruit is, you may want to add a touch of agave syrup or honey.