

Flame Roasted Peach Salsa

Ingredients:

4 Ripe yet firm medium peaches
1oz Fresh lime juice
Zest of 1 lime
¼ Cup small diced red pepper
1 tablespoon finely chopped cilantro
¼ cardamom
2 Teaspoon brown sugar
½ oz Pineapple Juice
½ oz Balsamic vinegar
Minced jalapenos pepper to taste
Salt to taste
Black Pepper to taste



Directions:

Slit the peaches in half and remove stones. On a broiler over medium heat lightly oil the peaches and roast until each side becomes caramelized, but not mushy. Cool and medium dice the flesh only of the peaches removing any of the skin that is connected. Mix the wet ingredients in a small bowl to create a dressing. Lightly fold the dry ingredients and diced peaches into the dressing. Let stand for 4 hours in the fridge before serving. Serve over roasted or grilled salmon or pork or as a appetizer with pita chips.

Yield: 4 servings