



CHUTN' DOWN THE FALCONS

YIELD: 3 1/2 CUPS

INGREDIENTS:

1/2 BAG	FROZEN PEACHES
1 C	RED ONION, DICED
1 C	BROWN SUGAR
1/3 C	WHITE VINEGAR
2 TBS	GINGER, DICED
1 TSP	KOSHER SALT
1 1/2EA	JALAPENO, SEEDED AND MINCED
3/4 C	CILANTRO, CHOPPED
1 1/2 EA	LIMES, JUICED

METHOD:

- IN A LARGE POT OVER HIGH HEAT, ADD PEACHES, RED ONION, BROWN SUGAR, VINEGAR, GINGER, AND SALT
- BRING TO BOIL
- ONCE BOILING, REDUCE HEAT TO MEDIUM LOW, COVER, AND SIMMER FOR 45 MINUTES
- STIR IN JALAPENOS AND SIMMER 5 MORE MINUTES
- REMOVE FROM HEAT; STIR IN CILANTRO AND LIME JUICE