



RECIPE

Habanero Peach Jam

INGREDIENTS

- 6-8 Fresh Peaches
- 2 Habanero Peppers, including seeds, finely minced
- 2-1/2 cups sugar
- Juice from one lemon

Yield 4- ½ pint jars

Note: You can use any hot pepper you like. Also feel free to use apricots as a tasty alternative.

From the Kitchen of Marsha Pearson

DIRECTIONS

1. Prepare your jars for canning.
2. Peel and slice peaches over a bowl to catch the juices.
3. Mix the peaches, sugar, habaneros and lemon juice in a large pot, mashing the peaches slightly. Let the mixture sit for about an hour to bring the juices out of the peaches.
4. Bring the mixture to a boil, letting it boil gently for about 30 minutes, stirring frequently. It will foam up. When the foam dies down, it is almost ready.
5. Check to see if it is ready by dropping a small amount on a very cold plate. It should gel up
6. Ladle the hot jam into clean jars. Put the lids on but don't screw on too tightly. Set the jars upside down at room temperature.
7. Once they are cool, turn them right side up and refrigerate.



RECIPE

Ghost Pepper Salsa

INGREDIENTS

- 1 Ghost pepper
- 2 Medium heirloom tomatoes
- 1 Small white onion
- 1 Large clove of garlic, minced
- 1 Large lime (or 3 tablespoons lime juice)
- 1/4 chopped cilantro

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DIRECTIONS

Chop the peppers and onion and place in a large bowl. Chop tomatoes over the bowl to keep the juices. Add the cilantro, minced garlic, and juice of one lime and combine. Add salt to taste. If possible, let it sit for 30 minutes to allow the flavors to meld.

Note: Use any pepper you like with this quick-to-make recipe or consider using fewer ghost peppers or a mix of pepper varieties.

Be sure to wear gloves when chopping hot peppers!