

# Smoked Peach Salsa

Prep: 10 minutes • Cook: 1 hour 30 minutes

---

*Sweet summer peaches are gently smoked with jalapeño, onion, and garlic, then brightened with cilantro and lime for a vibrant salsa that balances smoky depth with fresh, zesty heat.*

## Ingredients

---

- 1 pound peaches (pitted and cut into wedges)
- 1/4 cup red onion (cut into a wedge)
- 1 jalapeño (halved)
- 4 cloves garlic (whole)
- 1 cup fresh cilantro leaves
- 1 lime (juiced)
- to taste kosher salt

## Instructions

---

1. Preheat the smoker to 225°F; fruit woods like peach, apple, or cherry work well.
2. Place peach wedges, the onion wedge, halved jalapeño, and whole garlic cloves directly on the smoker grates; close the lid and smoke for about 90 minutes, until tender and lightly charred.
3. Transfer the smoked peaches, onion, jalapeño, and garlic to a blender or food processor. Add cilantro, squeeze in the lime juice, and season with kosher salt.
4. Pulse to your desired consistency (chunky or smooth). Taste and adjust salt.
5. Serve warm immediately or refrigerate in a lidded jar for 24 hours to let the flavors meld before serving.

---

**Tags:** Salsa, Smoked, Peach, Summer, Gluten Free, Vegan

---