

# Our State eats

*Published in the August 2014 issue of Our State*

## Tomato & Peach Salsa *with Feta & Red Onion*

*Yields 4-6 servings.*

- ¼ cup thinly sliced red onion**
- 1 pound peaches, peeled, pitted, and sliced ½-inch thick**
- 1½ pounds tomatoes, such as homegrown heirlooms, of different sizes and colors, large ones diced and small ones halved**
- 1 tablespoon red wine vinegar**
- 3 tablespoons extra-virgin olive oil**
- 1 teaspoon honey**
- Salt and freshly ground black pepper**
- 4 ounces crumbled feta cheese**
- 2 tablespoons small basil leaves or torn basil leaves**

In a large bowl, combine onion, peaches, and tomatoes. In a medium bowl, whisk together vinegar, olive oil, honey, and salt and pepper to taste. Drizzle over fruit mixture, then add feta and basil and gently toss. Serve immediately.



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