Ingredients

* 2 TBS olive oil
* 2 onions, diced
* 6 garlic cloves, smashed and minced
* 1 red bell pepper, diced
* 2 lbs fresh, frozen, or canned peaches (IF CANNED, TRY IN WATER OR LIGHT SYRUP)
* 2 limes, zested and juiced
* 1 cup honey
* ½ cup apple cider vinegar
* 1 TBS Worcestershire sauce
* 1 TSP dry mustard
* 1 TSP cayenne
* 1 TSP chipotle powder
* salt and pepper to taste

Procedure

1. In a large pot add olive oil and diced onions and cook over medium heat for 5 minutes.
2. Add garlic and bell peppers and continue cooking for 5 more minutes.
3. If using canned peaches, drain and rinse off syrup. Add to the pot along with the rest of the ingredients. Bring to a boil and reduce to a simmer.
4. Cook together for about 10 minutes. Puree using blender or immersion blender. Taste and season accordingly.