

Zesty Salsa for Canning

By Becky Gates ~ Makes 12 Pints or Quarts

- 10 cups roughly chopped Tomatoes (20 large tomatoes or 40 Roma)
 - 5 cups chopped and seeded Bell peppers (7 Green Peppers)
 - 5 cups chopped Onions (4 large Onions)
 - 2 1/2 cups hot peppers, chopped, seeded –
(I use a mixture of 9-10 peppers for a Med/Hot flavor)
 - 1 1/2 cups Cider Vinegar or Lemon Juice (you can use more later to thin out salsa)
 - 1 bulb Garlic - minced
 - 2 tablespoons Cilantro, minced – I use more!
 - 3 teaspoons Salt
 - 2 (6 ounce) can Tomato paste
 - I will also add V-8 Juice to thin it out a little... Just depends on how thick you like it.
 - You can also process part of it in a food processor to make it less chunky before canning.
 - Optional: 4-5 tablespoons Joy's Salsa Mix from <http://joys.gourmetfoodmall.com/>
1. Boil water and place tomatoes in it for a couple minutes. Then place them in a bowl of ice water. The skins will come off easily. You can then finely chop up the tomatoes.
 2. Combine all ingredients except tomato paste in large sauce pot.
 3. Simmer until desired thickness.
 4. Stir in tomato paste.
 5. Ladle hot salsa into hot jars leaving 1/4 inch head-space.
 6. Process 15 minutes for pint jars and 30 min for quart jars in a hot water bath at 180 degrees.
 7. Note: use more hot peppers for a very hot salsa or less for mild.