

# Zesty Salsa for Canning Recipe

12 Pints or 6 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 1/4 cups Cider Vinegar or Lemon Juice
  - 3 Garlic cloves, minced
  - 2 tablespoons Cilantro, minced – I use more!
  - 3 teaspoons Salt
  - 2 (6 ounce) can Tomato paste
  - 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 roughly 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.