



# Zesty Home Canned Salsa

## Ingredients:

- 10 cups chopped, seeded, peeled, cored tomatoes (about 6 pounds)
- 5 cups chopped and seeded green peppers (about 2 pounds)
- 5 cups chopped onions (about ½ pound)
- 2 ½ cups chopped and seeded hot peppers (about 1 pound)
- 1 ¼ cups cider vinegar
- 6 cloves garlic, minced
- 2 Tbsp cilantro, minced (optional)
- 1 Tbsp salt
- 1 tsp Tabasco Green Pepper sauce (optional)

**Note:** Up to ½ cup of the cider vinegar may be removed and replaced with an alternative vinegar, such as red wine vinegar, malt vinegar, etc.





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## Directions:

- Choose red ripe tomatoes. Wash thoroughly, Dip each tomato into boiling water for 1 minute, then plunge into icy water. The skin will split and can be easily peeled off. If the skin is still difficult to remove, repeat procedure once more.
- Slice top off tomato to reveal seed “pockets”. Insert a spoon into each pocket and scoop out seeds. Chop tomato coarsely. Repeat for all tomatoes.
- Peel and chop onions coarsely. Remove stems from peppers and remove seeds, cores and ribs from inside pepper. If peppers are very hot, wear rubber gloves and keep hands away from face. You may chose to use fewer peppers if extremely hot – adjust to taste.
- Place prepared ingredients into a large saucepan, adding hot pepper sauce, if desired. Bring mixture quickly to a boil over high heat.
- Reduce heat and simmer for 10 minutes.
- Have clean canning jars and new lids and rings prepared for use. Let lids sit in a shallow dish of very hot water for 10 minutes prior to using.
- Ladle hot salsa into hot jars, leaving  $\frac{1}{4}$  inch of space at the top of the jar. Wipe the rim of the jar with a damp paper towel. Place lid on evenly and adjust the ring onto jar.
- Process jars for 15 minutes using boiling water canning method. Yield: about 6 pints