



## *Garden Fresh Farm Recipes*

# **Salsa (for Canning)**

When the garden comes in during the summertime, it is time to start putting up the vegetables. This is an excellent recipe that uses fresh tomatoes, onions and peppers. This can be used as a chip dip or as a sauce when cooking up a Mexican-style meal.

### **Ingredients:**

- 10 cups roughly chopped tomatoes
- 5 cups chopped and seeded bell peppers
- 5 cups chopped onions
- 2 1/2 cups hot peppers, chopped, seeded
- 1 1/4 cups cider vinegar
- 3 garlic cloves, minced
- 2 tablespoons cilantro, minced
- 3 teaspoons salt
- 1 tsp Cumin
- 1 (6 ounce) can tomato paste

### **Instructions:**

Combine all ingredients except tomato paste in large sauce pot. Simmer until desired thickness stirring often. Stir in tomato paste.

Ladle hot salsa into hot jars leaving 1/4 inch head-space.

Process 15 minutes in a hot water bath.

Note: use more hot peppers for a very hot salsa or less for mild. It depends on how hot your peppers are and how hot you like your salsa.

Note: We used 2 1/2 cups Jalapeños for our mild salsa, half seeded.

Yield: 12 pint

We prepare our salsa and can it in our outdoors kitchen. This greatly reduces the heat and humidity in our home.