



Tomato Salsa

Ingredients: *Makes approximately 9 pint jars

An assortment of peppers ready to spice up the salsa
35 tomatoes (preferably Roma – along with whatever tomatoes harvested that day)

3 green peppers

2 sweet red peppers

3 medium onions

6 cloves of garlic

4-5 various peppers of your choice to add sweetness and/or heat

**I used 3 cajun belle, and 2 jalapenos

1 handful of orirander

1 teaspoon salt

1 teaspoon garlic salt

1/2 teaspoon ground black pepper

1/2 cup lime juice

1/2 cup apple cider vinegar (or eliminate the lime juice and put in 1 cup on vinegar)

Method:

1. Peel tomatoes by placing whole tomatoes in a pot of boiling water for 25 seconds and then immediately remove and place them into an ice water bath for the same amount of time.
 2. Dice tomatoes in slightly larger than the tomatoes you would typically find in your salsa. – Add to a large stock pot.
 3. Remove seeds and ribs of the peppers – roughly chop them and place them in a food processor. Pulse until finely chopped. *If you want to keep the heat in your salsa – keep ribs and seeds of the hot peppers in your salsa. Add the peppers to the tomatoes in the stock pot. Adding the ingredients to the food processor gets this recipe done quickly!
 4. Add large chunks of onions, coriander and peeled garlic into the food processor. Pulse until the desired consistency is achieved. Add to the stock pot.
 5. Add salt, pepper, lime juice and apple cider vinegar – Stir.
 6. Heat on Medium-High heat until it reaches boiling. Boil for 15 minutes. Stirring occasionally. Taste test your mixture – add additional salt and/or 1 teaspoon of sugar per your preference.
 7. Add to heated pint jars, wipe the rim, and seal with a warm ring and lid. Process in a hot water bath for 15 minutes.
 8. Remove jars and place on a towel – let cool for 24 hours. Before storing, Check to make sure all jars are sealed by pushing on the lid -if it doesn't move it is sealed appropriately. If it didn't seal, immediately add to your refrigerator and use within 2 weeks. Store sealed jars on cool dark shelf for up to 12 months.
- Boil the salsa mixture for 15 minutes then water bath for an additional 15 minutes.