

Homemade Salsa

Makes: 8-9 Pints

Total Time: 1.5 hours

Ingredients

10 cups peeled, chopped and drained tomatoes
3 cups onion, chopped
1 ¾ cups green bell pepper, chopped
5 jalapenos, membranes and seeds removed (leave seeds for extra spice), chopped
7 garlic cloves, finely minced
2 ½ teaspoons cumin
2 ½ teaspoons ground black pepper
2 ½ tablespoons canning or pickling salt
1/3 cup fresh cilantro, chopped
1/3 cup sugar
1 ¼ cups apple cider vinegar
16 ounces tomato sauce
12 ounces tomato paste

Directions

To peel the tomatoes, preheat the oven broiler to high. Then cut tomatoes in half and place cut side down on a large greased baking sheet. Place under the oven broiler for 3-4 minutes, watching closely, until the skins begin to puff. Remove from the oven, and let them cool for several minutes. When the skins will start to wrinkle, slip the skins off. Continue until all tomatoes have been peeled. Blanching the tomatoes to remove the skins is also an option, however broiling results in better flavor.

After the tomatoes have been peeled, place a colander in the sink and add the tomatoes. Gently break the tomatoes into pieces with your hands and pull out the white cores as you find them. Let the tomatoes drain for 30 minutes or so.

After 30 minutes, combine all salsa ingredients in a stainless steel (SS is important because from an acidity standpoint) pot. Stir together and bring to a boil over medium-high heat, then reduce heat and simmer for 10 minutes.

Prep your jars by sterilizing the cans in a water bath. Place steamer rack in the bottom of a large stock pot or canning pot. Place new or clean mason jars on the rack. Fill the jars with water and fill the pot with just enough water to come to the top of the jars. Heat water to a simmer and simmer for 10 minutes.

Sterilize the lids by placing in a bowl and covering with boiling water.

Ladle salsa into sterilized jars, leaving about ½ inch at the top. Wipe the rim of the jar clean with a damp paper towel. Place lids on the jars and screw on the lid rings. Do not overtighten to ensure that you get a good seal.

Place the filled and lidded jars back onto the rack in the large stockpot of hot water you used to sterilize the jars.

Cover the jars with at least 1-inch of water. Bring to a rolling boil and process for 15 minutes (times depend on your altitude! For altitudes 1000-6000ft process for 20 minutes and above 6000ft process for 25 minutes). Then turn off heat and let the jars sit in the water for 5 minutes.

Remove the jars from the water bath and let sit on the counter for several hours until completely cool. The lids should "pop" as the salsa creates a vacuum under the lid.

If a lid doesn't seal, either replace the lid and reprocess in a water bath for another 15 minutes, or stir in the refrigerator and use within several days.

Label the salsa and store! Canned salsa should be eaten within about a year.