

Canned Salsa

Canning Preparation:



- 1 - Fill canner (large pot) with water, put jars and lids inside, and bring to a boil.
- 2 - Prepare "canning zone"...lay out a towel with rings, ladle, canning funnel, jar lifter, and a non-metal utensil (I use my plastic Tupper ware orange peeler).
- 3 - Prepare 3 bowls of ingredients outlined below...

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Bowl #1:

- 8 Jalapeno Peppers, diced fine without seeds
- 4 Green bell peppers, diced
- 16 cloves garlic, minced
- 4 onions, chopped



Bowl #2:

- 3 Tbsp Ground Cumin
- 8 cups chopped/peeled tomatoes
- 4 tsp dried Oregano
- 2 Tbsp sugar
- 1 Tbsp salt



Bowl #3:

- 1 6-oz can tomato paste
- 6 Tbsp white vinegar
- 1 C chopped fresh cilantro

Salsa Directions:

- 1 - Saute **Bowl #1** in 1/2 C olive oil until almost tender.
- 2 - Add **Bowl #2** and bring to a simmer.
- 3 - Add **Bowl #3** and heat through.
- 4 - Bring back to a simmer and ladle into hot, sterilized jars to within a half inch of top,
- 5 - Scrape inside edges of jars with a non-metal utensil to remove bubbles.
- 6 - Wipe edges of each jar opening.
- 7 - Apply sterilized lids and screw rings on (only "fingertip tight!")
- 8 - Process full jars in boiling water up to jar shoulders for 10 minutes.
- 9 - Remove jars and let sit, undisturbed, on counter to cool and seal.