



Canned Salsa



FYI: The peppers you choose will vary the spiciness of this salsa. Anaheim and jalapenos will give you a fairly mild salsa. Turn up the heat with poblanos or serranos.

Select only fully ripe tomatoes for this salsa. Underripe tomatoes or ones that mature during cool weather lack the acid necessary for safe canning.

When working with fresh chili peppers, avoid direct contact with your skin. Hot peppers contain oils that can burn your skin and eyes. Wear plastic or rubber gloves, or work under cold running water. If your skin should touch the peppers, wash the area well with soap and water.

14 cups diced tomatoes (7 pounds tomatoes or about 20)
10 Anaheim chili peppers or poblano chili peppers
3 jalapeno peppers or serrano chili peppers
2 cups coarsely chopped onion
1/3 c chopped fresh cilantro or parsley
5 cloves garlic, minced
1/2 c vinegar
1 T sugar
1 t salt
1 t pepper

Prepare water bath canner by filling half full with hot tap water. Place over high heat. Top with lid. Bring water to a boil. Also fill 5 pint jars with hot tap water. Also simmer lids in water over low heat in small pan on stove.

Meanwhile, wash the tomatoes in cold water. To make peeling easier, immerse the tomatoes, a few at a time, into boiling water for about 30 seconds, then rinse them in cold water. Slip off skins. Core and chop. Measure 14 cups tomatoes and drain in colander for 30 minutes.

Place drained tomatoes in a large pot. Bring to boiling over high heat. Reduce heat to medium/low. Simmer, uncovered, for 45 to 50 minutes or until thickened to desired consistency, stirring frequently.

Meanwhile, prepare peppers. Wash peppers and remove stems. Remove seeds (unless you want very hot salsa) and chop fine. You should have 3 cups of Anaheim or poblano chili peppers and 1/3 cup of jalapeno or serrano chili peppers.

Add peppers, onion, cilantro or parsley, garlic, vinegar, sugar, salt and pepper to tomatoes. Return to boiling. Remove from heat. Empty hot tap water from pint jars. Fill with hot salsa, leaving 1/2-inch headspace. Wipe rim with cloth. Place lid and band on each jar. Put jars in canner, making sure there is enough water to cover lids at least 1 inch. Replace lid and return water to a boil. Boil for 35 minutes. Remove jars from canner. Cool on wire rack. Makes 5 pints.