

#1 Salsa

This is excellent for canning but it's also great fresh!

Yields 3 quarts or 6 pints.

INGREDIENTS

8 cups tomatoes, seeded, peeled, chopped and drained

2 cups sweet onions, finely chopped

1 cup jalapeno pepper, chopped with seeds (or remove seeds for a milder salsa)

6 garlic cloves, minced

2 teaspoons cumin

1/8 cup canning salt

1/3 cup rice wine or white vinegar

1 (15 ounce) can organic tomato sauce

1 (12 ounce) can organic tomato paste

1 lemon

DIRECTIONS

Mix all ingredients but the lemon and bring to a slow boil for 10 minutes.

Remove from heat and add juice of lemon and chopped fresh cilantro if using.

Seal in jars and cook in hot water bath for 10 minutes.

Cooks Notes:

- If the salsa taste too acidic/tart add 1-2 tablespoons sugar.
- For a chunky salsa immediately can / for a smoother salsa run immersion blender for 1 min.
- This is a medium hot salsa, depending on the peppers used, adjust heat before boiling.