



## COMMUNITY GARDEN

### **SALSA (with paste tomatoes)**

Yield: 12 to 16 pints

- 7 qts. paste tomatoes, peeled, cored, and chopped
- 4 c. long green chilies, peeled, seeded, and chopped (12 whole)
- 5 c. onion, chopped (5 medium)
- 1/2 c. jalapeño peppers, seeded and finely chopped (2 whole)
- 6 cloves garlic, minced
- 2 c. bottled lemon or lime juice
- 2 tbsp. salt
- 1/2 tbsp. red pepper
- 2 tbsp. ground cumin (optional)
- 3 tbsp. oregano leaves (optional)
- 2 tbsp. fresh cilantro (optional)

Jalapeño peppers do not need to be peeled. To peel tomatoes, dip in boiling water for 30 to 60 seconds or until skins split, then dip in cold water and remove skins. Core and chop tomatoes. Combine all ingredients except cumin, oregano, and cilantro in a large saucepan and heat, stirring frequently, until mixture boils. Reduce heat and simmer for 10 minutes. Add spices and simmer for another 20 minutes, stirring occasionally. Ladle hot salsa into clean, hot pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe jar rims and cap with properly pretreated lids. Process in a boiling water canner.

Process time in a boiling water canner for hot pack pint jars at the following elevations:

- 0-1,000 feet 15 minutes
- 1,001-6,000 feet 20 minutes