



COMMUNITY GARDEN

SALSA

- 8 quarts of prepared tomatoes (cored, seeded, excess juice squeezed out) (option: blanch and peel before cutting)
 - 2–4 sweet peppers (green, red, or yellow)
 - 8–10 onions, coarsely chopped
 - serrano or jalapeño peppers to taste
 - garlic to taste (optional)
 - medium zucchini, seeded (optional)
1. Cook vegetables until just heated through.
 2. With a slotted spoon or strainer remove veggies and pulse/chop in batches in a blender or food processor (use remaining juice separately – fresh or canned)
 3. Return chopped veggies to a large pot.
 4. Add:
 - ½ cup white vinegar
 - 1 tsp. pepper (or to taste)
 - 3 tbsp. canning salt (not table salt)
 - ¼ cup sugar
 - 1 small can tomato paste
 5. Heat and stir to boiling.
 6. Ladle into jars; clean rim of jar.
 7. Use canning lids/rings. Twist only “finger tight”, not “wrist/arm tight”.
 8. In a small pot, cover lids with water, bring to boil, turn off fire, and cover to keep hot.
 9. Place filled/canned salsa jars in boiling water bath for 10 min. Water must cover jars + 1”
 10. Set filled jars on a towel and cover with a towel.
 11. Allow to jars to cool completely.
 12. After 24 hours check for seal.
 13. Store in cool dry place.