Mexican Salsa

Yield: 2 x 250 mL jars + 2-3 small jars - **One recipe per unit**

3 med Roma tomatoes

½ large Vidalia (sweet white) or red onion, finely chopped

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\G1WE6DWB\MC900019458[1].wmf]()½ med green, red or orange pepper, diced

1 clove garlic, minced

1 med Jalapeño pepper, seeded and minced

275 mL tomato sauce

25 mL fresh cilantro (2-4 sprigs), finely chopped

½ lime or lemon, juiced

15 mL vinegar

5 mL sugar

 Kosher or pickling salt, to taste

**You MUST organize your group and work VERY quickly due to longer simmering and processing times for this recipe!!! One person should sterilize equipment, one should blanch tomatoes and two others should chop all the vegetables at the same time.**

1. Sterilize canning jars, funnel, ladle and spatula in a boiling water bath canner for a minimum of 10 minutes. Leave jars in boiling water until ready to fill. Have a clean, dry tea towel ready on a wire rack to place hot jars for filling. Remember to replace lid on canner after removing jars to keep water boiling. Label snap lids with Block & Unit #.
2. Blanch tomatoes to remove skins by scoring the skin at the flower/bottom end with a small “X” and then immersing them in a small pot of boiling water for 50-60 seconds. Remove from boiling water and immediately place them in a bowl of cold water. Peel off skins.
3. Chop each of the vegetables by hand to desired size (fine to chunky).
4. Combine all ingredients except salt in a large pot and bring to a boil. Add salt after simmering for 5 minutes and tasting.
5. Reduce heat and simmer, uncovered, for 20-30 minutes, until desired thickness.
6. After salsa has simmered for about 10 minutes, place labeled snap lids in a pot of **simmering** water for 10 minutes while salsa is cooking.
7. Using funnel and ladle, fill each jar with hot, cooked salsa, leaving a 5mm (¼”) head space.
8. Wipe rims of jars with a clean, damp paper towel to remove any food residue. Cover with snap lids and apply screw bands “finger-tip tight.” Do not force lid on tightly!
9. Carefully place jars in canner, being careful not to tip them. Ensure jars are covered by a minimum of 2½ to 5 cm (1-2”) of boiling water. Place cover on canner and return water to a full rolling boil.
10. **AFTER** water has returned to a boil, **set timer** and boil for 20 minutes.
11. Remove jars after processing and place on a wire rack covered with a clean, **DRY** towel.
12. Let cool completely and check jar for proper seal (listen, look, touch).
13. Store in a cool, dark place. Refrigerate after opening.

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