

Home-Canned Tomato Salsa

Makes Approximately 8 x 500 ml Jars

Ingredients:

8 cups	tomatoes, peeled, chopped
4 cups	red, yellow, and green bell peppers, finely chopped
1 cup	jalapeno peppers, finely chopped, seeded (use gloves when chopping jalapenos)
3 cups	onions, finely chopped
4	garlic cloves, minced
1 bunch	cilantro, finely chopped
2 cups	cider vinegar
5½ oz can	tomato paste
2 tsp	paprika
1 tsp	oregano
1¼ tsp	ground coriander
2 tbsp	sugar
2 tbsp	salt

Directions:

1. Add all ingredients to a large stock pot and simmer for one hour, stirring often.
2. While salsa is simmering, sterilize jars and heat up lids and rings.
3. Transfer salsa to hot, sterilized canning jars. Leave 1 inch of headspace. Remove air bubbles from jars and wipe rims clean. Put lids and rings on jars.
4. Process jars in a boiling water bath for 25 minutes (Medicine Hat altitude).