



## Zesty Salsa for Canning

### Ingredients:

10 cups roughly chopped tomatoes  
5 cups chopped and seeded bell peppers  
5 cups chopped onions  
2 ½ cups hot peppers, chopped, seeded  
1 ¼ cups cider vinegar  
3 garlic cloves, minced  
2 tablespoons cilantro, minced  
3 teaspoons salt  
1 (6 ounce) cans tomato paste

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### Preparation:

Combine all ingredients except tomato paste in large sauce pot.

Simmer until desired thickness.

Stir in tomato paste.

Ladle hot salsa into hot jars leaving ¼ inch head-space.

Process 15 minutes in a hot water bath.

Note: use more hot peppers for a very hot salsa or less for mild. It depends on how hot your peppers are and how hot you like your salsa. I never get close to 2 1/2 cups for our mild salsa.