

Fresh Salsa

Ingredients

- 4 pint jars or 8 half-pint jars
- 7 cups diced, seeded, peeled and cored tomatoes (about 5lb or 15 medium)
- 2 jalapeno peppers, diced
- 4 garlic cloves, minced
- 1/2 cup vinegar
- 2 tbsp bottled lime juice
- 4 drops hot pepper sauce
- 2 tbsp minced cilantro
- 2 tsp salt
- 1 tsp celery seed
- 1 tsp tumeric



Instructions

- 1 Combine all ingredients in a large saucepan and bring to a boil. Lower heat and simmer for 15 minutes.
- 2 Ladle hot salsa into hot jars, leaving 1/2in headspace. Remove air bubbles. Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
- 3 Process both pint and half pint jars for twenty minutes. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.