

Debbie's Salsa

10 c	prepared tomatoes (see below)	2.5L
4 c	chopped onions	1L
3 ½ c	chopped peppers (mixed)	875 mL
¼ c	chopped jalapenos (see below)	50 mL
1 tbsp	minced garlic	15 mL
1 lg can	tomato paste	1 lg can
1 cup	vinegar	250 mL
6 tbsp	sugar	90 mL
6 tbsp	parsley	90 mL
4 tbsp	lemon or lime juice	60 mL
1 tbsp	pickling salt	15 mL
1 tbsp	paprika	15 mL
2 tsp	oregano	10 mL

To prepare tomatoes: Wash tomatoes. Cut off stems and any marks. Freeze tomatoes until frozen solid. The next day (or whenever you are making the salsa) run tomatoes under water for a few seconds and peel will slip off easily. Put tomatoes in large stainless steel pot and sprinkle a tbsp of pickling salt (this will remove some of the water). Let sit for a few hours or overnight. Drain tomatoes very well by squishing them in your hands. Chop up slightly if you like a chunky salsa otherwise pulse in food processor for a smoother salsa. It will break down slightly while cooking so do not over process. Note: If using Roma tomatoes they have less water in them so you might not need as much tomato paste.

Jalapenos: Wear gloves when working with hot peppers and do not touch the eyes. Adjust jalapenos to taste.

To prepare salsa: Combine all ingredients. Bring to a boil stirring frequently so it does not burn. Reduce heat and simmer for about 1 hour, stirring often. Seal in sterilized jars. Process 20 minutes.

Yield: approx 8-10 pints (4-5L)