



Zesty Salsa

Ingredients:

- 10 c. peeled, cored, chopped red ripe tomatoes (about 6 pounds)
- 4 c. seeded, chopped long green peppers (about 2 pounds)
- 5 c. chopped onion (about 1-1/2 pounds)
- 2¹/₂ c. seeded, chopped hot peppers (about 1 pound)
- 1¹/₄ c. cider vinegar
- 3 cloves garlic, minced
- 11 t. cilantro, minced
- 12 t. salt
- 1 t. hot pepper sauce (optional)

Method:

Combine all ingredients in a large sauce pot. Bring mixture to a boil. Reduce heat and simmer 10 minutes. Pour while hot into hot jars, leaving 1/4 inch head space. Adjust caps. Process 15 minutes in a boiling water bath. Yields about 6 pints

From Carpinito Brothers Farm, Kent, WA