

## Zesty Salsa

*Yield: about 6 pints*

- 10 cups chopped cored peeled tomatoes (about 25 medium)
- 5 cups chopped seeded green bell peppers (about 4 large)
- 5 cups chopped onions (about 6 to 8 medium)
- 2-1/2 cups chopped seeded chili peppers, such as hot banana, Hungarian wax, Serrano or Jalapeño (about 13 medium)
- 1-1/4 cups cider vinegar (5%)
- 3 cloves garlic, finely chopped
- 2 tablespoons finely chopped cilantro
- 1 tablespoon salt
- 1 teaspoon hot pepper sauce, optional

1. Combine tomatoes, green peppers, onions, chili peppers, vinegar, garlic, cilantro, salt and hot pepper sauce, if using, in a large stainless steel saucepan. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, until slightly thickened, about 10 minutes.
2. Ladle hot salsa into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot salsa. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
3. Process in a boiling water or steam canner for 15 minutes at 0- 1,000 feet elevation, 20 minutes at 1,001-3,000 feet, 25 minutes at 3,001-6,000 feet, 30 minutes at 6,001-8,000 feet, and 35 minutes at 8,001-10,000 feet.

*Source: Ball Complete Book of Home Preserving, 2006/2012*