

Our Favorite Garden Salsa Recipe - Adapted from Better Homes & Gardens “Chunky Tomato Salsa”

8 pounds ripe tomatoes (choose meaty varieties such as Roma or Paste)

2 cups seeded and diced fresh Anaheim or poblano peppers

1/3 to 1/2 cup seeded and diced fresh jalapeño or Serrano chili peppers *

2 cups diced onions (about 2 large)

1/2 cup chopped fresh cilantro

1/2 cup lime juice

1/2 cup white vinegar

1/3 cup tomato paste

5 cloves garlic - minced

1 teaspoon salt

1 teaspoon cumin seeds - toasted and crushed

1 teaspoon black pepper

* Use different types of peppers to adjust the heat level of your salsa, but remember to keep the total amount of peppers the same. Always wear gloves when handling hot peppers.

Steps:

1. Wash tomatoes. Remove stem ends. To peel tomatoes, bring 4 inches of water to boiling in a large saucepan. Immerse tomatoes a few at a time into boiling water for 30 to 60 seconds or until the skins start to crack. Immediately dip tomatoes into cold water, then drain in a colander. Slip off skins, and discard. Remove and discard cores and seeds. Chop tomatoes. Measure 15 cups tomatoes, and place in a large colander set in the sink. Allow tomatoes to drain for 30 minutes.

2. Transfer drained tomatoes to an 8 quart enamel or stainless steel pot. Bring to boiling; reduce heat. Simmer, uncovered for about 1 1/2 hours or until tomatoes are desired consistency, stirring often. (Don't skip this step or you will have runny salsa!)

3. Add peppers, onions, lime juice, vinegar, tomato paste, garlic, salt, cumin seeds, and black pepper. Return mixture to boiling; reduce heat. Simmer uncovered for 10 minutes. Remove from heat.

4. Ladle hot salsa into hot, sterilized, pint canning jars leaving a 1/2 inch headspace (place any remaining salsa in the refrigerator for up to 1 week). Wipe jar rims; adjust lids.

5. Process filled jars in a boiling-water canner for 15 minutes (start timing when water returns to boiling). Remove jars from canner; cool on wire racks. Makes about 5 pints.