

Chile Salsa II (6 – 8 pint jars)



Ingredients

- 10 c peeled, cored, chopped tomatoes
- 6 c seeded, chopped chili peppers*
- 4 c chopped onion
- 1 c vinegar (5%)
- 3 tsp salt
- ½ tsp black pepper

Directions (Hot Pack)

1. Peel, seed, and prepare peppers as needed.**
2. Peel, wash, and dice onions.
3. Wash tomatoes and using a knife, make a small, shallow X on the bottom of each tomato. Dip the tomatoes in boiling water for 30 to 60 seconds or until skins start to split. Immediately dip them in ice, cold water. The skins should fall off or easily peel off, then remove the cores.
4. Coarsely chop tomatoes (can be done with a food processor) and combine them with chopped peppers, onions and remaining ingredients in a large stock pot.
5. Heat to boiling; then reduce heat and simmer 10 minutes.
6. Fill hot salsa into hot jars (can be made hot by keeping them in the boiling water bath canner until ready to use), leaving ½ inch headspace.
7. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with dampened clean paper towel. Put the lids on and then the rings, tight but not too tight.
8. Process pint jars in a boiling water bath for 15 minutes

Recipe Notes:

* Use a mixture of mild and spicy peppers to make it as mild or spicy as you would like. The recipe calls for chili peppers which are mild, but you can use other types of mild peppers in its place, just make sure the total weight is the same. For example, if it says 4 c of chilis you need to use 4c of another pepper. You can use whatever kind of spicy pepper you would like such as serrano or jalapeno. When I made this, I used 4 c green bell peppers and 2 c jalapeno peppers.

**CAUTION: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

Recipe from So Easy to Preserve by University of Georgia Extension

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