

Awesome Salsa

35 Medium tomatoes
6 green peppers
5-8 Anaheim chili peppers
4 onions
6 garlic cloves
4-8 jalapeño peppers
8 apples (gala)
1/4 c. sugar
1/4 c. salt
1 c. cider vinegar
1 Tbs Cumin
2 Tbs chili powder
1 Tbs Oregano

The process:

Before you start, you should have about 20 pint size jars or the equivalent. Run them through the dishwasher right before you start so that they get hot and clean. Keep them in until the salsa is just about cooked then pull them out and put them on a towel.



Cut up the peppers and onions and garlic and set aside. You can leave the seeds in the jalapeños and Anaheim peppers but take them out of the green peppers. I just ran them all through the food processor, much faster than cutting by hand. If you want a mild sweet salsa use less jalapeños. I used 6 and it has a great flavor, not too hot.



Cut out the stem/core on top. Start blanching (place them in boiling water) the tomatoes to remove the skins. While these are going cut and skin the apples. I use my apple master, it cuts them small and peels them all in one.



Once the skins start to peel off in the boiling water. take them out and put them into ice water. Cool them off so that you can handle them. Once cool, peel the skins and place the meat of the tomato on top of the cut apples.



You will want to put the tomatoes on top of the apples quickly to prevent the apples from browning. Once you get all of the tomatoes peeled and put in the pot add the remaining ingredients.



Stir it all up



This is what it will look like before it is cooked. Turn the heat on high and start it cooking. It will

cook for about an hour. Stir occasionally to prevent burning.
Start getting your canner ready during this time. Fill it with water so that it will cover the jars by about an inch. Bring it to a boil.



This is what it will look like once fully cooked.



Fill your blender and puree. I pulse the blender because the first time I did it I turned it on and it shot the lid off. So I pulse it slowly. If you like chunkier salsa don't blend as much.
Get the lids ready by boiling them for a couple minutes before you put them on.



Pour the blended salsa into jars. Wipe the rim clean to get a good seal.



Put the lids on top followed by the rings.



Place the jars into the boiling water canner. Lower them into the water and let them boil for 30 minutes.



After the 30 minutes pull them out and set to dry.



Let them cool for about 24 hours. You will hear the seals pop when they seal. After a day check to make sure that they are sealed.

My first batch made 18 jars the second made 19.