

# Zesty Salsa for Canning

By Marg (CaymanDesigns) on August 10, 2004



★★★★★ 90 Reviews



**Prep Time:** 1 hrs **Total Time:** 1 hrs **Yield:** 6 pints

## About This Recipe

"I got this years ago from the lady in our church who canned it. I've never made it but I've eaten lots of it! It's the best salsa I have ever had.

Especially good with lime tortilla chips or on taco salad ([Easier-Than-Making-Tacos Taco Salad](#))."



Photo by Kathy228

## Ingredients

- 10 cups roughly chopped tomatoes
- 5 cups chopped and seeded bell peppers
- 5 cups chopped onions
- 2 1/2 cups hot peppers, chopped, seeded
- 1 1/4 cups cider vinegar
- 3 garlic cloves, minced
- 2 tablespoons cilantro, minced
- 3 teaspoons salt
- 1 (6 ounce) cans tomato paste

## Directions

1. Combine all ingredients except tomato paste in large sauce pot.
2. Simmer until desired thickness.
3. Stir in tomato paste.
4. Ladle hot salsa into hot jars leaving 1/4 inch head-space.
5. Process 15 minutes in a hot water bath.
6. Note: use more hot peppers for a very hot salsa or less for mild.
7. It depends on how hot your peppers are and how hot you like your salsa.
8. I never get close to 2 1/2 cups for our mild salsa.