



Spicy Cranberry Salsa

Boiling-water canning recipe

from https://nchfp.uga.edu/how/can_salsa/spicy_cranberry_salsa.html

Yield: about 6 pint jars

INGREDIENTS

6 cups chopped Red Onion	1 tablespoon Canning Salt
4 finely chopped large Serrano peppers*	1 ¹ / ₃ cups Sugar
1 ¹ / ₂ cups Water	6 tablespoons clover Honey
1 ¹ / ₂ cups Cider Vinegar (5%)	12 cups (2 ³ / ₄ pounds) rinsed, Fresh Whole Cranberries

DIRECTIONS

This boiling water canning recipe can also be preserved by steam canning.

Please read “Boiling Water or Steam Canning 1-2-3-4” before you begin.

1. Prepare *boiling water or steam canner*. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. Combine all ingredients except cranberries in a large Dutch oven. Bring to a boil over high heat; reduce heat slightly and boil gently for 5 minutes.
3. Add **cranberries**, reduce heat slightly and simmer mixture for 20 minutes, stirring occasionally to prevent scorching.
4. Fill the hot mixture into clean, hot pint jars, leaving **¼-inch headspace**. Leave saucepot over low heat while filling jars. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
5. Process filled jars in a *boiling water or steam canner* using the processing time based altitude from the following table:

Boiling-Water & Steam Canner Processing Time for Pints at Altitudes of		
0 - 1,000 feet	1,001 - 6,000 feet	Above 6,000 feet
10 minutes	15 minutes	20 minutes

Turn off heat when processing complete.

For boiling water canner: Remove lid, let jars stand 5 minutes.

For steam canner: Wait 2-3 minutes before removing lid.

6. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

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.