



# Master Food Preservers of Humboldt & Del Norte Counties

## Recipes

from *So Easy To Preserve*, Cooperative Extension The University of Georgia

## Tomato / Green Chile Salsa

Makes about 3 pint jars.

### Ingredients

- 3 cups peeled, cored, chopped tomatoes
- 3 cups seeded, chopped long green chiles
- ¾ cup chopped onions
- 1 jalapeño pepper, seeded, finely chopped
- 6 cloves garlic, finely chopped
- 1 ½ cups vinegar (5%)
- ½ tsp. ground cumin (optional)
- 2 tsp. oregano leaves (optional)
- 1 ½ tsp. pickling salt

**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.

### Instructions

1. The jalapeño peppers do not need to be peeled. The skin of long green chiles may be tough. Peel, wash and chop onions.
2. Wash tomatoes and dip in boiling water for 30-60 seconds or until skins split. Dip in cold water, slip off skins and remove cores.
3. Combine all ingredients in a large saucepan and heat, stirring frequently until mixture boils.
4. Reduce heat and simmer for 20 minutes, stirring occasionally.
5. Fill hot salsa into hot jars, leaving ½-inch headspace.
6. Remove air bubbles and adjust headspace if needed.
7. Wipe rims of jars with a dampened clean paper towel, adjust lids and finger-tighten rings.
8. Process in a boiling water bath for 15 minutes. Turn off heat and remove cover. Let jars cool 5 minutes. Remove jars from canner; do not retighten bands if loose.
9. Cool 12-24 hours. Check seals. Label and store jars.

See processing adjustments for altitudes over 1000 feet.