

Basic Tomato Salsa

Ingredients

- 6 cups chopped Roma or paste tomatoes (about 3 pounds)
- 2 cups chopped yellow onion (about 2 medium onions)
- 1 cup chopped red bell pepper (1 large pepper)
- 1 3/4 cups cider vinegar
- 1/4 cup granulated sugar
- 3 jalapeno or poblano peppers, minced
- 4 garlic cloves, minced
- 2 tablespoons bottled lime juice
- 1 tablespoon sea salt
- 1 cup chopped fresh cilantro

Preparation

Prepare a boiling water bath and sterilize 4 regular-mouth 1-pint jars. Place the lids in a small saucepan, cover with water, and simmer over very low heat.

Combine the tomatoes, onion, chopped red pepper, vinegar, sugar, jalapenos, garlic, lime juice, and salt in a large pot. Bring to a boil, then reduce the heat and simmer for 10 minutes or until the salsa no longer looks watery. Stir in the chopped cilantro (or parsley). Taste and add additional jalapeno, lime juice, or salt if necessary.

Ladle the hot salsa into the prepared jars, leaving 1/2 inch of headspace. Wipe the rims, apply the lids and rings, and process in a boiling water bath for 15 minutes. When the processing time is up, remove the canning pot from heat and remove the lid. Let the jars sit in the pot for an additional 5 minutes. This helps to prevent the salsa from reacting to the rapid temperature change and bubbling out of the jars.