

SHIRLEY FAMILY SALSA

recipe by: nina shirley



MAKES: 3 PINTS // TOTAL TIME: 2 HOURS

INGREDIENTS

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|-----------------------------------|--------------------------|
| 3 PINT MASON JARS, LIDS AND RINGS | 2 GARLIC CLOVES, MINCED |
| 4 CUPS CHOPPED, PEELED TOMATOES | 1 TBSP SUGAR |
| 2 CUPS CHOPPED GREEN PEPPERS | 1 TBSP SALT |
| 2 CUPS CHOPPED RED PEPPERS | 1 TSP PAPRIKA |
| 1 CUP CHOPPED ONIONS | 1 TSP DRIED OREGANO |
| 1 CUP CHOPPED, SEEDED JALAPEÑOS | 1 (6OZ) CAN TOMATO PASTE |
| 3/4 CUP VINEGAR | 1/4 CUP CHOPPED CILANTRO |

DIRECTIONS

1. IN A LARGE SAUCEPAN, COMBINE FIRST 11 INGREDIENTS AND BRING TO A BOIL.
2. REDUCE HEAT AND SIMMER UNCOVERED FOR 1 HOUR OR UNTIL MIXTURE THICKENS. STIR IN TOMATO PASTE AND CILANTRO. SIMMER 10 MORE MINUTES.
3. SANITIZE JARS IN BOILING WATER.
4. POUR SALSA INTO HOT JARS WITH A CANNING FUNNEL AND LEAVE 1/4 INCH SPACE AT THE TOP.
5. WIPE THE RIM OF THE JAR CLEAN, SCREW ON LID AND RING TIGHTLY.
6. LAY A TOWEL ON THE COUNTER, FLIP HOT JARS UPSIDE DOWN AND DO NOT TOUCH THEM FOR 12 HOURS SO THEY SEAL.

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