

Pineapple Tomato Salsa By Tamara Dennis on Monday, August 12, 2013 at 7:01am

yield- 4-5 pints

6 cups peeled tomatoes, 4c. diced, 2c. pureed
1 cup diced bell pepper
1/2 cup diced jalapenos (or diced chipotles to taste)
2 cups diced red onion
4 cloves garlic, diced
3 cups chopped fresh pineapple with juice
1 cup brown sugar
2 tsp. salt (slightly more if using kosher salt)
4 cider vinegar
1/3 cup lemon juice
1 cup chopped cilantro
1 tbsp cumin

Prepare jars and boiling water bath for canning.

Combine all ingredients except the cilantro in a large sauce pot. Bring to a boil and simmer until desired consistency is reached, stirring frequently. Mine took about 40 minutes. Taste and adjust seasoning. Add the fresh cilantro and stir through. Carefully ladle into jars leaving 1/2 inch head space. Use a knife or chop stick to poke down into the jar along the edges to release air bubbles. Wipe rims with a damp cloth and cover with lids and rings. Process in the boiling water bath for 15 minutes, beginning timing from when the water returns to a full boil. Turn off heat and allow the jars to remain in the water for 5 minutes before carefully removing to a towel lined tray. Allow the jars to sit undisturbed overnight. Check for seals and label.

Makes about 7 12 oz. jars.