

Spicey Apple Salsa: (Suzanne Mursett) -

I made a variation of the recipe off of a recipe I found on <http://sugarcrafter.net/2010/10/20/spicy-apple-salsa-2/>

This is how I made it: (I quadropled the recipe because I have so many apples) Makes 10 ~ 1/2 pint jars

1 C Apple Cider Vinegar

1/2 C Lime Juice

12 C Apples

2 C chopped onion

8 Jalepeno peppers (I think this can be varied by how hot you want it)

2 Red Bell Peppers

1 Cup Chopped Cilantro (I used 1/2 C dry because fresh is not readily available. That was a 4.3 oz jar of dried Cilantro)

4 TBS Honey.

2 Garlic Gloves (put thru a garlic press)

1 tsp Crushed Red Pepper.

2 tsp Ground Cumin

Combined it all in a Nesco roaster. I ended up having to add a little bit of water (about 1 C) and grinding it up some in a blender to get the apples to break down. I think because I soaked the apples in Fruit Fresh so they wouldn't brown, they also didn't break down well. But putting it in the blender and pulsing it to make the consistency I wanted worked well.

Processing in a steam canner for 15 minutes after a 10" plume of steady steam comes out of the little holes in the side.

This recipe is HOT HOT HOT! But I'm not a big fan of jalepeno. First you taste the apple and lime and then the hot hits your tongue!!! Whew!!!