

Strawberry Salsa Elaine Blonigen

12 cups chopped strawberries (not too small, bite size pieces)

1 cup light corn syrup

5 cups sugar

2 1/4 cups chopped onion (a mixture of sweet onions and red onions works best)

1 cup chopped seeded Jalapeno' Peppers (chopped fine).

If you wanted a hotter taste you could use 1/4 cup Habanero peppers and 3/4 cup Jalapeno'. But be careful, too much heat does not work well with a fruit salsa. Fruit salsa works great with a little heat, but if you are afraid to use any Jalapeno' peppers use sweet banana peppers or even cubanelle. If you are not sure of a pepper, taste before adding, as you don't want to make something and then not be able to enjoy it.

4 ounces Lime Juice (you can buy real Key Lime Juice in the grocery store, and that is what we used)

1/8 cup dried or 1/4 cup chopped fresh cilantro

1 tablespoon cumin

3/4 cup red bell peppers

1/2 cup green bell peppers

1 teaspoon canning or sea salt

1 cup vinegar

Boil the sugar, vinegar and corn syrup till all the sugar is dissolved. Add the spices and peppers and bring back to a boil. Turn off heat and add the berries. Mix completely and put into wide mouth 16 ounce jars (this is the size that seems to work best for customers and us at the same time. The wide mouth made it easier to get in and out). Clean the tops and put on domes and rings. Process in boiling bath, with 2 inches of water over the top of the jars, for 20 minutes. Remove and let sit overnight to cool. The next morning, check for unsealed jars and re-process. You can also just refrigerate these jars if you plan to eat them.