

Dede's Most Wonderful Salsa (gets rave reviews from everyone!)

10 lbs tomatoes, skinned and cored* (see instructions)

2-3 C diced peppers (mix bell, jalapeno and banana, make as hot as you like), rough chop

8 medium onions, rough chop

12 cloves garlic,

1 1/3 C lemon juice**

9 tsp canning salt

Put tomatoes, peppers, onions and garlic into food processor, and process to desired chunkiness. Pour into a large pot and add the lemon juice and salt. Bring to a boil, stirring often. Gently boil for 10 minutes. Pour into sterilized canning jars leaving 1/2 inch headspace. Process in a boiling water bath: 15 minutes for pints, 20 minutes for quarts.

*To skin tomatoes:

Fill your sink with ice water....Bring a large pot of water to a boil. Pierce each tomato once with a knife, then add to boiling water. In about 20 seconds you'll see the skins start to rip. Use a slotted spoon to take out the tomatoes, and then set them in the ice water in the sink. Let them cool a bit, then cut out the core and squeeze them to get rid of the excess juice. Put them in the food processor with the other vege's.

**If you prefer to not put the lemon juice in while cooking, just leave it out. Just remember to add it to your jars before processing....1 tbl per pint, 2 tbl per quart.

Makes 15 pints