

Frazier's Southwest Salsa By Angel Frazier on Sunday, September 1, 2013 at 5:27pm

1. 1 pound black beans half cooked
2. 3 lbs of yellow or red onions chopped
3. 2 lg bunches of fresh cilantro, finely chopped
4. 1.5 lbs of sweet corn (this is done to sight on preference)
5. 10 finely chopped jalepenos (seeded and veined)
6. 5 gallon bucket of diced tomatoes (with or without skin..whatever your liking)
7. 3 Tbsp. garlic powder
8. 1/2 c. salt
9. 1 Tbsp. ground pepper

Have your jars prepped and ready along with seals.

We just fill prepared jars and leave 1/2" head space.

Water bath quarts 40 minutes, 35 minutes for pints.

Process times varied due to beans and corn added. We've never had any issues with going bad or not sealing.