

**Jenn's "Huh, this actually tastes pretty good" Salsa (Medium Hot)**Ingredients:8-10 cups of tomato (remove cores)4 jalapenos (remove seeds for less heat)2-3 medium onions2 green bell peppers1 orange bell pepper2 yellow squash12 cloves garlic2-3 tbsp lemon juice1 to 1 1/2 tsp cumin2-3 tsp kosher salt1 tsp red pepper flakesOlive oilDirections:Toss the veggies in olive oil and a pinch of salt. Roast until the edges begin to brown. Give your roasted veggies a spin through your food processor until they've reached the consistency that you like. Stir veggie mix, lemon juice, cumin, salt, and pepper flakes together. Let your salsa hang out in the fridge overnight. Kick back, enjoy a beer. The salsa will be fine.Warm the salsa when you're ready to can. Waterbath 15-20 minutes for pints. Made almost 5 pints. \*\*\*\*\*