

## **Un-green tomato salsa-Makes 8 pint**

5 lbs green tomatoes, chopped small (as you prefer for salsa)

6 yellow onions, chopped (4 cups)

3 jalapenos, chopped with seeds (1/2 cup)

4 large red bell peppers, chopped (2 cups)

6 garlic cloves, minced

1 cup fresh cilantro, chopped

1 cup lime juice

1/2 cup vinegar

1 tablespoon salt

1/2 tablespoon cumin

1 tablespoon dried oregano leaves

2 teaspoons pepper

1/4 teaspoon cayenne (optional, to taste)

1 -2 teaspoon sugar

### **Directions:**

1 Combine everything in a large pot, mixing well. Bring to a boil, reduce heat to simmer, and cook for 30-40 minutes, stirring occasionally.

2 To continue canning, bring salsa to a boil.

3 Ladle salsa into hot sterile jars, leaving 1/2 inch headspace. Wipe lids and jar edges clean before finger tightening lids and placing them back in the boiling canning pot.

4 Process (boil) jars for 15 minutes.

5 Remove carefully and let sit for 24 hours. Check lids for seal, and refrigerate any unsealed jars