

WALKING THE RED BRICK ROAD

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Chunky Tomato Salsa

Ingredients:

10 lbs. tomatoes, preferably Roma, skinned, deseeded and drained
1 1/2 C. onions, chopped
1 clove garlic, minced
1/2 T. fresh oregano, chopped
1/2 C. diced fresh mild peppers such as Bell or banana
1/4 C. diced fresh cilantro
1/8 C. diced fresh celery (about two large stalks)
2 jalapeno peppers, diced (1 if you want milder salsa)
1 T. salt (optional)
1/4 t. ground black pepper
2 cans tomato paste
1/2 C. 5% apple cider vinegar
1/2 T. ground cumin
1 1/2 t. turmeric
1/2 t. lemon juice
1 t. chili powder (omit for milder salsa)
2 T. corn starch (omit for thinner salsa)

Method:

Chop tomatoes into approximately 1/2-inch cubes. Dice, chop or mince all other ingredients in food processor. Put tomatoes in stock pot. If thicker salsa is desired, mix corn starch into vinegar before adding. Add all other ingredients and bring just to boiling.

Fill jars, allowing 1/4 inch head space. Process in boiling hot-water bath for at least 35 minutes, depending on altitude.

Yield: About 5 pints