



GREEN TOMATO SALSA

- 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

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- Combine everything in a large pot, mixing well. Bring to a boil, reduce heat to simmer, and cook for 30-40 minutes, stirring occasionally.
 - To continue canning, bring salsa to a boil.
 - 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.
 - Process (boil) jars for 15 minutes.
 - Remove carefully and let sit for 24 hours. Check lids for seal, and refrigerate any unsealed jars.