

Favorite Salsa

- 5 lbs ripe tomatoes
- 3 cups chopped onions
- 1 cup seeded and chopped hot/chili peppers
- 1 cup cider vinegar (5% acidity)
- 3½ teaspoons salt



Dip tomatoes in boiling water for 2 minutes or until skins loosen and then dip in cold water until skins will easily slip off.

In an 8 quart stainless saucepan, combine all the ingredients and boil, stirring often, until the mixture is your desired thickness. (at least 30 minutes) Do not boil it hard.

Immediately ladle salsa into hot, sterilized jars, expel air, wipe rims, seal with lid & ring and process in boiling water bath for 15 minutes. When done, place on towel, cover with towel and let cool for 24 hours.

Gazpacho Soup

This salsa makes a great base for gazpacho soup.

- To one pint of this salsa, simply add
- 2 cups tomato juice
 - 1 cup peeled, seeded and finely diced cucumber
 - ¼ cup finely chopped green onions
 - 2 tablespoon lemon juice
 - 1 tablespoon cider vinegar
 - 1 tablespoon snipped cilantro or parsley
 - Cayenne pepper to taste



In large bowl, combine all ingredients, cover & chill for 2 hours or more.

Serve cold w/croutons & a wedge of lime.