

Rockin39 Salsa

Jacob · 29/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

6 hrs 5 mins

Description

This is a recipe I came up with by combining two of my favorite recipes into one awesome recipe You can make this salsa as hot as you want by adding more peppers

Ingredients

- - 1 red onion
- chopped - 1 white onion
- chopped - 1 yellow onion
- chopped - 6 pounds fresh tomatoes
- peeled and chopped - 2 banana peppers
- chopped - 3 green bell peppers
- chopped - 3 (6 ounce) cans tomato paste - ½ cup white vinegar - 2 tablespoons garlic powder - 1 ½ tablespoons salt - 1 tablespoon cayenne pepper - 1 ½ teaspoons ground cumin - ¼ cup brown sugar - ¼ cup white sugar - 8 pint canning jars with lids and rings

Instructions

1. Combine red onion
2. white onion
3. yellow onion
4. tomatoes
5. banana peppers
6. green peppers
7. tomato paste
8. white vinegar
9. garlic powder
10. salt
11. cayenne pepper
12. cumin
13. brown sugar
14. and white sugar in a large pot. Simmer until thick
15. about 3 hours. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the salsa into the hot
16. sterilized jars
17. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
18. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
19. then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
20. cover the pot
21. and process for 10 to 15 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
22. several inches apart
23. until cool. Once cool
24. press the top of each lid with a finger
25. ensuring that the seal is tight (lid does not move up or down at all). Refrigerate after opening. Lori