

Sweet and Mild Cooked Tomato Salsa

Jacob · 29/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

32

Description

When fresh tomatoes from my garden start ripening faster than I can eat them fresh I make this salsa I modified the recipe to match my taste for sweet salsa with just a bit of zip I freeze peeled tomatoes so that I can have the gardenfresh taste in winter too

Ingredients

- - 8 tomatoes
- peeled and coarsely chopped - ½ onion
- chopped - 1 (4 ounce) can diced green chilies - ¼ cup white vinegar - 2 tablespoons brown sugar - ½ teaspoon garlic powder - ½ teaspoon ground cumin - ½ teaspoon dried oregano - ½ teaspoon ground coriander
- salt to taste - hot pepper sauce to taste

Instructions

1. Combine the tomatoes
2. onion
3. green chiles
4. vinegar
5. brown sugar
6. garlic powder
7. cumin
8. oregano
9. coriander
10. salt
11. and hot sauce in a Dutch oven or large pot over medium-low heat. Simmer
12. stirring occasionally
13. until the salsa reaches your preferred consistency
14. about 3 hours. Store in refrigerator until using.