



Peach Salsa

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

28

Description

Make the most of peach season with this sweet peach salsa recipe for canning

Ingredients

- - canning jars - 4 cups fresh peaches - peeled
- pitted and chopped - 4 jalapeno peppers
- minced - ½ cup chopped onion - ½ cup chopped red bell pepper - ¼ cup chopped fresh cilantro - ¼ cup distilled white vinegar - 3 cloves garlic
- minced - 1 ½ teaspoons ground cumin - 1 teaspoon grated lime zest - 1 (49 gram) package light fruit pectin crystals - 3 ¾ cups white sugar

Instructions

1. Inspect canning jars for cracks and rings for rust
2. discarding any defective ones. Immerse in simmering water until salsa is ready. Wash new
3. unused lids and rings in warm soapy water. Combine peaches
4. jalapeño
5. onion
6. bell pepper
7. cilantro
8. vinegar
9. garlic
10. cumin
11. and lime zest in a large saucepan. Mix together pectin and 1/4 cup sugar in a small bowl
12. then stir into peach mixture in the saucepan. Bring to a boil. Stir in remaining 3 1/2 cups sugar. Boil for 1 minute
13. stirring constantly. Remove from heat and stir for 5 minutes. Pack salsa into hot
14. sterilized jars
15. filling to within 1/4 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe the rims with a moist paper towel to remove any residue. Top with the lids and screw the rings on tightly Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
16. cover
17. and process for 15 minutes. Remove the jars from the stockpot and let rest
18. several inches apart
19. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
20. dark area.