Roasted Veggie Antipasto

Savannah · 28/09/2024



Prep Time

8 hrs

Dificult

Medium

Servings

9 hrs 55 mins

Description

This is a delicious recipe and keeps for a long time due to hot water bath processing Great little jars for picnics hostess gifts and entertaining Scrumptious with crackers and cream cheese I like mine a little on the sweet side and will occasionally add 14 cup brown sugar to the mix or use a sweet BBQ sauce Alter the veggies as you like trying to keep the overall quantity about the same

Ingredients

— - 1 green bell pepper

— chopped - 1 red bell pepper

— chopped - 1 yellow bell pepper

— chopped - 1 ½ cups fresh green beans

— cut into 1/2-inch pieces - 1 large white onion

— finely chopped - 12 cloves garlic

— pressed - 1 head broccoli

— finely chopped - ½ head cauliflower

— finely chopped - 2 stalks celery

— finely chopped - 2 cups finely chopped fresh mushrooms - ¼ cup olive oil - 2 cups ketchup - 4 tomatoes

— peeled and chopped - ¾ cup white vinegar - 1 dash balsamic vinegar - salt and ground black pepper to taste - 1 (6 ounce) can pitted black olives

— drained and coarsely chopped - 1 (5 ounce) jar pitted green olives

— drained and coarsely chopped - 1 bunch fresh basil

— chopped - 12 half-pint canning jars with lids and rings

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Spread green
2. red
3. and yellow peppers
4. green beans
5. white onion
6. garlic
7. broccoli
8. cauliflower
9. celery
10. and mushrooms onto several baking sheets and drizzle with olive oil; toss lightly to coat. Roast the vegetables in the preheated oven until slightly browned and softened
11. about 30 minutes
12. stirring occasionally. While vegetables are roasting
13. pour ketchup into a large pot over medium heat and stir in tomatoes
14. white vinegar
15. balsamic vinegar
16. salt
17. and black pepper; bring to a boil. Reduce heat to low and simmer for 5 minutes; stir in roasted vegetables
18. black olives
19. green olives
20. and basil. Simmer until cooked through
21. about 5 more minutes. Sterilize jars and lids in boiling water for at least 5 minutes. Pack the roasted vegetable mixture into the sterilized jars
22. 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 and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars into the boiling water using a holder. Leave a 2-inch space between the jars. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Bring the water to a rolling boil
23. cover the pot
24. and process for 15 minutes. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
25. several inches apart
26. for 24 hours. Once cool
27. press the top of each lid with a finger
28. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
29. dark area.