Canned Homemade Salsa



Your Key Ingredient to Food Preservation:

NESCO Smart Canner

NESCO 6-Piece Canning Kit

Grocery Ingredients:

- 10 large tomatoes (about 6 lbs), peeled and chopped
- 2 medium onions, chopped
- 8-10 fire roasted chilies (adjust to taste), chopped or canned
- 6 cloves garlic, minced
- 1 bunch fresh cilantro, chopped
- 1/4 cup lemon juice (for safe acidity)
- 2 tsp salt (adjust to taste)

Directions:

1. Prep peppers safely: Wear gloves when handling and chopping the 10 fire-roasted chilies, seeded and finely chopped (in place of jalapeño/long green chiles). Do not touch your face. If not wearing gloves, wash hands thoroughly with soap and water afterward. Seed and finely chop the chilies; peeling is not required if finely chopped.
2. Combine all ingredients: In a large saucepan, combine 3 quarts peeled, cored, chopped slicing tomatoes, 3 cups chopped onions, 10 fire-roasted chilies, seeded and finely chopped (in place of jalapeño/long green chiles), 4 garlic cloves, finely chopped, 2 12-ounce cans tomato paste, 2 cups bottled lemon or lime juice, 1 tablespoons salt, 1 tablespoons sugar, 1 tablespoons ground cumin (optional), 2 tablespoons oregano leaves (optional), 1 teaspoons black pepper, and 5 cups chopped fresh cilantro (optional, added to taste). Stir well to combine.
3. Bring to a boil: Heat the mixture over medium-high, stirring frequently, until it reaches a full boil.
4. Simmer: Reduce heat and simmer uncovered for 30 minutes, stirring occasionally, until thickened.
5. Sterilize jars and lids: Fill your digital canner’s reservoir per the manufacturer’s instructions and sterilize pint jars and lids by boiling in water for at least 10 minutes.
6. Fill jars: Ladle the hot salsa into hot, sterilized pint jars, leaving 1/2 inch headspace. Remove air bubbles with a non-metallic spatula and adjust headspace if needed. Wipe jar rims clean with a damp paper towel and apply two-piece lids, screwing bands to fingertip tight.
7. Process in digital canner (water bath mode): Load jars onto the rack in your digital canner, ensuring they’re covered by the water level your manufacturer specifies for

water-bath or steam canning (typically 1-2 inches above jar tops). Select the water bath/canning function. Set the process time to 15 minutes at 0-1,000 ft elevation, 20 minutes at 1,001-6,000 ft, or 25 minutes above 6,000 ft, confirming your unit maintains a full rolling boil for that entire duration — check your manual for a validated setting. Do not shorten this time.

8. Cool and check seals: Once the cycle ends, follow your canner’s instructions to release any built-up steam, then remove the lid and let jars sit in the hot water for 5 minutes. Remove jars and let cool completely on a towel for 12-24 hours, undisturbed. Check that lids have sealed (center is depressed and doesn’t flex). Store sealed jars in a cool, dark place for up to one year; refrigerate any unsealed jars and use within a few weeks.

Canning method: Water bath, pints \u2014 15 min (0-1,000 ft) / 20 min (1,001-6,000 ft) / 25 min (above 6,000 ft)

Recipe adapted from NCHFP (National Center for Home Food Preservation) —Tomato/Tomato Paste Salsa