

Salsa (for canning OR not)

Roma tomatoes
Red onion
Garlic
Jalapeno peppers
Cilantro
Pickling salt
Ground cumin
Tomato paste
Lemon juice



- ✚ Bring a large pot of water to a boil and blanch the tomatoes
- ✚ Peel the tomatoes, cut them in half and lay them in a large strainer (similar to what comes in a set for cooking spaghetti works good here). Let the tomatoes to drain for several hours to overnight in a cool place (NOT in the fridge). Make sure the colander is raised from the bottom, so the tomatoes are not sitting in their own liquid
- ✚ When you are ready, chop/dice/slice all other ingredients. I like using small food processor for jalapeno peppers
- ✚ Bring to boil. Fill all your jars and boil those for another 20 minutes before closing them for good

