

NANCY'S TOMATO SALSA

(makes 8 jars- 250 ml. /half pint)

8 cups plum tomatoes, peeled and chopped
1/2 Spanish onion, chopped
1 red sweet pepper, seeded and chopped
1 can (4oz.) chopped green chilies
1 Tbsp. finely chopped Jalapeno pepper
1 can (5 1/2 oz /156 ml) tomato paste
3 cloves garlic, minced
1/2 cup red wine vinegar
3 Tbsp. lime juice
2 Tbsp. sugar
1 Tbsp. chili powder
1 tsp. salt
1 tsp. dried oregano (more if you use fresh)
1/2 tsp. tabasco sauce (more if you like it hotter)
2 Tbsp. fresh cilantro

Combine all ingredients except cilantro in a large pot. Bring to boil. Reduce heat and let cook 30 to 40 min. on simmer until salsa has thickened. Stir in cilantro. Ladle into 250 ml (1/2 pint) hot sterile jars, leaving 1/4 inch headspace. Seal with hot 2 piece metal canning lids. Process in boiling water bath for 15 min. Cool completely and store in a cool dark place for up to 1 year.

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