

The Salsa that will ruin everything.

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Recipe type: fresh tomato salsa

Prep time: 3 hours Cook time: 2 hours Total time: 5 hours

Serves: 8 quarts

You can vary the ingredients in this salsa, as in--chili peppers instead of jalapenos, or cilantro ~~instead of~~ **as well as** cumin, but keep all the proportions the same, if you plan to can it.

Ingredients

32 cups is more than the canning pot will hold- need large soup pot too

- 32 cups chopped tomatoes (chop them into a colander, sitting on a big bowl, and allow to drain for 15 minutes or so, before putting into the pot. This will make a thicker sauce.)
- 8 cups chopped onion
- ½ cup chopped jalapenos (leave seeds in, if you want heat!) **6 dried peppers plus seeds**
- 8 cups chopped bell peppers, varying colors **6 large red peppers**
- 4 cups white vinegar **mixed: rice vinegar, apple cider(1.5cups), <1/4 cup malt and the rest white vinegar**
- ½ cup pickling salt **or sea salt**
- 12 cloves of garlic, smashed and diced
- 1-2 T cumin **1 heaping + 1.5 cups cilantro**
- juice from 2 limes **5 T real lime**
- 4 small cans tomato paste **paste from skins and cores** **also added: 3 cobs roasted corn**
2 green onions

Instructions

1. First, skin and chop and drain (see note above) tomatoes.
2. Chop peppers, garlic, onions, and add them with all other ingredients to very large stock pot (use one with a thick bottom, or you'll risk scorching it and ruining the entire batch).
3. Bring to boil. Lower heat and simmer for about 2 hours, occasionally stirring, making sure that it's not sticking on the bottom of the pot.
4. Meanwhile, bring a canning pot of water to boil and wash jars in hot water (I use the dishwasher for this). Put lids in a pan of water to simmer, and get rings ready.
5. Transfer hot salsa to hot jars, leaving ½" headspace, apply lids and rings and process in boiling water bath for 20 minutes.
6. Remove from water bath and listen for the "ping!" that ensures your jars are sealed. Refrigerate and use any salsa in jars that don't seal.

Recipe by vomitingchicken.com at <http://vomitingchicken.com/doin-salsa/>

add corn about half way through

add cilantro and green onion towards the end

did jars @ 220 for 20 min in oven