

## Basic Salsa



3 pounds tomatoes, peeled and chopped  
3 medium onions, finely chopped  
1 1/2 sweet green pepper, chopped  
3-9 jalapeno peppers, halved, seeded and chopped  
9 cloves garlic, minced  
1 1/2 cups tomato sauce  
1 1/2 cups white or red wine vinegar  
3 tsp. granulated sugar  
1 1/2 tsp. pickling salt  
1 1/2 tsp. ground cumin  
1/2 bunch Italian parsley, chopped  
1/2 bunch cilantro, chopped

Prepare jars, lids and rings according to manufacturer's directions. Fill canner with water, bring to the boil and hold until ready to fill jars.

Combine all ingredients in a stainless steel or enamel saucepan. Bring to a boil over high heat, reduce heat and boil gently, uncovered for 25 minutes or until desired consistency, stirring frequently.

Remove hot jars from the canner and ladle salsa into each to within 1/2 inch of rim (head space). Process 20 minutes for half-pint and pint jars.

Makes 5 pints or 10 half pints.

Enjoy!

**Never Enough Thyme**  
**<http://www.lanascooking.com>**  
**--Inspired by a recipe in *Small Batch Preserving***