

## Canned Salsa

This recipe came to me from our Idaho Farmer friends. I tried it and it is REALLY good! The hot yellow wax peppers can be found in the pickle section of most grocery stores ----in a jar. She adds the juice from the jar as well. Remember to wear gloves to handle the jalapenos!

6# tomatoes (14 1/2 cups tomatoes) chopped and peeled.  
5 - 6 jalapenos (Seeds will give you a hotter salsa)  
2 onions chopped  
1 1/2 bell peppers chopped  
4 cloves garlic minced  
2 T. salt  
1 T. Mexican oregano (dried)  
1 bunch cilantro chopped  
2/3 cup apple cider vinegar  
1 6oz. can tomato paste  
1 4oz. can diced green chilies  
10 hot yellow wax peppers-chopped

Cook down for at least 1 hour

Process pints in boiling water bath canner for 20 minutes

Makes 6 - 8 pints