

# PARTY SALSA

About 6 Pints

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## Ingredients:

- 7 cups peeled, seeded, diced Tomatoes
- 2 cups peeled, seeded, diced Cucumbers
- 2 cups diced Sweet Peppers
- 1 diced Onions
- 1 cup seeded, diced Anaheim Peppers
- 1/4 cup chopped Cilantro
- 3 tbsp minced Garlic
- 1/2 cup Apple Cider Vinegar
- 2 tbsp Lime Juice
- 1 tbsp Basil
- 1 tsp Salt

## Directions:

**COOKING:** Place all of your fresh, colorful ingredients into a large pot and bring the mixture to a gentle boil over medium-high heat. Once boiling, reduce the heat and let it simmer for about 10 minutes, stirring occasionally.

### FILLING AND PROCESSING JARS:

1. Using your jar funnel, ladle the hot salsa into pint jars, leaving about 1/2 inch of headspace.
2. Slide a chopstick or bubble remover along the inside of the jar to release any trapped air bubbles.
3. Wipe the rims with your clean, damp cloth to ensure a perfect seal.
4. Place the lids on the jars and screw the bands on fingertip-tight.
5. Place the jars into your boiling water bath canner and make sure the water covers them by at least one inch.
6. Process for 15 minutes if you're at sea level, adjusting your time for higher altitudes as needed.

**COOLING AND STORING:** When processing is complete, turn off the heat and remove the canner lid. Let the jars rest in the hot water for 5 minutes before lifting them out. Use your jar lifter to remove each jar and set them on a heat-safe surface, spacing them about an inch apart. Allow them to cool undisturbed for 24 hours while the lids seal. Check your seals the next day. Any jars that didn't seal properly should be refrigerated and enjoyed right away. Store your sealed jars in a cool, dark pantry and enjoy them over the next 1-3 years. For the best flavor and quality, aim to use them within the first year.