

HOT SALSA

Makes 5 Pints

- 6 lbs fresh tomatoes (about 18 medium) or 6 cans (14.5 oz each) petite diced regular or low sodium tomatoes, undrained
- 1/2 cup Mrs. Wages® White Distilled Vinegar (5% acidity) or cider vinegar
- 1 pouch Mrs. Wages® Hot Salsa Mix

WASH fresh tomatoes. Scald 3 minutes in boiling water. Dip into cold water. Cut out cores, remove skins and chop coarsely. This should yield about 10 cups tomatoes. If using canned tomatoes, do not drain liquid.

COMBINE tomatoes, Mrs. Wages® White Distilled Vinegar and Mrs. Wages® Hot Salsa Mix in a large non-reactive saucepan. Do not use aluminum. Bring mixture to a boil. Stir occasionally. Reduce heat and simmer 10 minutes. Stir occasionally. Salsa is ready!

Serve. Pour into containers and let cool. Cover and refrigerate at least 30 minutes before serving. Store covered in refrigerator up to 1 week.

Freeze. Pour into freeze-safe containers and let cool. Store covered in freezer up to 1 year. Store thawed product in refrigerator up to 1 week.

Can. Prepare home canning jars and lids according to manufacturer's instructions for sterilized jars. Pour hot salsa into clean hot pint canning jars, leaving 1/2-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled. Process jars for 40 minutes* in boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12-24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week. Use shelf-stable product within 1 year.

* Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.