

Yield: About 7 pint jars

Peach Apple Salsa

- 6 cups (2¼ lbs) chopped Roma tomatoes
- 2½ cups diced yellow onions
- 2 cups chopped green bell peppers
- 10 cups (3½ lbs) chopped hard, unripe peaches
- 2 cups chopped Granny Smith apples
- 4 tablespoons mixed pickling spice
- 1 tablespoon canning salt
- 2 teaspoons crushed red pepper flakes
- 3¾ cups packed light brown sugar
- 2¼ cups cider vinegar (5%)



Serving suggestion

Procedure

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Place pickling spice on a clean, double-layered, 6-inch square piece of 100% cheesecloth. Bring corners together and tie with a clean string. (Or use a purchased muslin spice bag).
3. Wash and peel tomatoes (place washed tomatoes in boiling water for 1 minute, immediately place in cold water, and slip off skins). Chop into a ½-inch pieces. Peel, wash and dice onions into ¼-inch pieces. Wash, core and seed bell peppers; chop into ¼ pieces. Combine chopped tomatoes, onions and peppers in an 8 or 10-inch quart Dutch oven or saucepan.
4. Wash, peel and pit peaches; cut into halves and soak in Fruit Fresh™ solution per directions on package. Wash, peel and core apples; cut into halves and soak in Fruit Fresh™ solution. Quickly chop peaches and apples into ½-inch cubes to prevent browning. Add chopped peaches and apples to the saucepot with vegetables.
5. Add the pickling spice bag to the saucepot; stir in salt, red pepper flakes, brown sugar and vinegar. Bring to boiling, stirring occasionally. Remove spice bag from pan and discard.
6. With a slotted spoon, fill salsa solids into hot, clean pint jars, leaving 1¼-inch headspace (about ¾ pound solids in each jar). Cover with cooking liquid, leaving ½-inch headspace.
7. Remove air bubbles and adjust headspace, if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
8. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12 to 24 hours and check for seals.

Serving Suggestion: Serve as a side with or spooned on top of grilled pork chops or any grilled meat.

Source: National Center for Home Food Preservation http://www.uga.edu/nchfp/how/can_salsa.html

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Preparing Peppers for Use in Salsa

CAUTION: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

The jalapeño peppers do not need to be peeled. The skin of long green chiles may be tough and can be removed by heating the peppers. Usually when peppers are finely chopped, they do not need to be peeled. If you choose to peel chiles, slit each pepper along the side to allow steam to escape. Peel using one of these two methods:



► *Oven or broiler method to blister skins*
Place chiles in a hot oven (400°F) or broiler for 6 to 8 minutes until skins blister.

► *Range-top method to blister skins* -
Cover hot burner (either gas or electric) with heavy wire mesh. Place peppers on burner for several minutes until skins blister.

► *To Peel* - after blistering skins, place peppers in a pan and cover with a damp cloth. (This will make peeling the peppers easier). Cool several minutes; slip off skins. Discard seeds and chop.

Yield: 6 to 8 pints

Chile Salsa

- 5 lbs tomatoes
- 2 lbs chile peppers
- 1 lb onions
- 1 cup vinegar (5 percent)
- 3 teaspoons salt
- ½ teaspoon pepper

Peel and prepare chile peppers as described. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Coarsely chop tomatoes and combine chopped peppers, onions, and remaining ingredients in a large saucepan. Heat to boil, and simmer 10 minutes. Fill jars, leaving ½-inch headspace. Adjust lids and process according to the recommendations in Table 1.



Table 1. Recommended process time for **Chile Salsa, Tomato/Tomato Paste Salsa, and Peach Apple Salsa** in boiling water canner

		Process time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 minutes	20	25

Tomato/Tomato Paste Salsa

Yield: 7 to 9 pints

- 3 quarts tomatoes, peeled, cored, chopped
- 3 cups onions, chopped
- 6 jalapeño peppers, seeded, finely chopped
- 4 long green chiles, seeded, chopped
- 4 cloves garlic, finely chopped
- 2 12-ounce cans tomato paste
- 2 cups bottled lemon or lime juice
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 tablespoon ground cumin (optional)
- 2 tablespoons oregano leaves (optional)
- 1 teaspoon black pepper

Procedure: Hot Pack: Peel and prepare chile peppers as described. Combine all ingredients in a large saucepan and heat, stirring frequently, until mixture boils. Reduce heat and simmer for 30 minutes, stirring occasionally. Ladle hot into clean, hot pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace, if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids. Process in a boiling water canner according to the recommendations in Table 2. (see next section)

IMPORTANT: The only change you can safely make in this salsa recipe is to change the amount of spices and herbs. Do not alter the proportions of vegetables to acid and tomatoes because it might make the salsa unsafe. Do not substitute vinegar for lemon juice.