

SALSA

This recipe comes from my eldest sister, Nicole. She acquired it from a coworker back in the nineties. It swiftly became a crowd favorite with both her siblings and her children. In fact, at her youngest daughter's wedding, guests were treated to a small jar as a wedding favor. This salsa will surely have you saying "I do" to double-dipping.

9 pounds of ripe Roma tomatoes, scalded, peeled, and chopped (to scald, place in hot water for 2-3 minutes and peels come off easy). Once chopped, strain the juice and then add to pot.

2 large Spanish onions - chopped

2 large green peppers - chopped

2 large red peppers - chopped

8-12 jalapeno peppers - chopped (can add or lessen, depending on how hot you want it. I'm a baby - I only put 7 in mine).

6 fresh garlic cloves - crushed (I use the garlic already minced - works great and less work)

2 5.5-ounce cans tomato paste or 1 13-ounce can

1-1/2 cups vinegar

1/2 cup brown sugar

2 tbsp pickling salt

4 tsp paprika

Cilantro - a handful (I add the cilantro about 1/2 hour before salsa is ready to can, and I usually cut up about 1/2 package). Bring all of this to a boil uncovered over medium heat. Boil gently, uncovered, for 1 1/2 to 2 hours or until thickened to desired consistency. Fill jars to 1/2 inch from the top. Place in boiling water bath canner for 5 minutes. Yields anywhere from 8 to 11 jars depending on consistency you prefer.