

# TIM FARMER'S COUNTRY KITCHEN

## CANNING SALSA

*5 cups green heirloom tomatoes  
3/4 onion, chopped  
1 jalapeño, seeds removed, chopped  
3 cloves garlic, chopped  
3-4 tablespoons green pepper, chopped  
1/3 cup cilantro, chopped  
1/2 cup white vinegar  
1/2 teaspoon cumin*



Boil tomatoes in hot water until skins start to loosen. Remove and put in cold water with ice to cool. Once cool, remove skin and core tomatoes. Mix together remaining ingredients with tomatoes in large pot. Heat to boiling and then reduce heat and simmer for 30 minutes. Pour into sterilized jars, wipe rim and top with lid. Hand tighten. Place in hot bath (boiling water) for 20 minutes. Once done, turn off heat and let cool slightly. Remove jars and drain on paper towel. Listen for “ding” to know they sealed. If they don’t seal, place in fridge and eat within 1 week.