

Hot Salsa

Makes 16 quarts

Ingredients

- 24 cups of tomatoes
- 2 cans of tomatoe paste
- 12 onions
- 6 cups of sweet onions
- 2 medium zucchini
- 3 cups of hot peppers*
- 2 small apples
- 8-10 cloves of garlic
- 2 handfulls of herbs -
fresh oregano, parsley, basil, etc.
- ½ cup of white wine or apple cider vinager
- 3 ½ cups of white vinegar
- ¼ cup of sugar
- 2 tbsp of salt
- 2 tbs of coriander or cumin
- 2 tsp of paprika
- ½ cup of starch mixed with -
1 cup of vinegar

Directions

- ⌘ Chop veggies (by hand or with a food processor)
- ⌘ Mix everything together in a very large (16 quart) stock pot. Cut the recipe in half if you do not have a pan this large.
- ⌘ Bring to boil and simmer 1/2 - 1 hour.
- ⌘ Process pints 20 minutes and quarts 25 minutes in boiling water canner.

* To reduce the heat, exchange some or all of the hot peppers with sweet

Nutrients (approximately)

52 Calories per serving,

Fat 0.1g, Saturated Fat 0g, Cholesterol 0mg, Sodium 113.7mg,
Carbohydrates 12.5g, Fiber 2.4g, Sugars 8.7g, Protein 1.4g



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