

## *Joanne's Peppy Salsa*

### **Ingredients:**

8 oz (227 ml ) jalapeno peppers  
8 cups (2 L) coarsely chopped, peeled tomatoes  
3 cups (750 ml) chopped seeded, Anaheim Cubanelle peppers, or sweet banana peppers  
2 cups (500 ml) chopped onions  
2 cups cider vinegar  
1 cup (250 ml) chopped sweet red peppers  
1 cup (250 ml) chopped yellow peppers  
4 garlic cloves, minced  
1 can (5-1/2 oz/156 ml) tomato paste  
2 tbsp (25 ml) granulated sugar  
1 tbsp (15 ml) salt  
2 tsp (10 ml) paprika  
1 tsp (5 ml) dried oregano  
¼ cup (50 ml) chopped fresh coriander

### **Directions:**

Wearing rubber gloves, seed, core and finely chop jalapeno peppers to make 1 cup (250 ml).

In large, heavy, non-aluminum pot, combine jalapenos, tomatoes, Cubanelle peppers, onions, vinegar, red and yellow peppers, garlic, tomato paste, sugar, salt, paprika and oregano. Bring to boil, stirring often. Reduce heat to medium-low; simmer, stirring often, until thickened enough that 1 tbsp (15 ml) dropped onto plate flows slowly in 1 stream when plate is tilted, about 1 hour.

Add coriander; simmer, stirring occasionally, for 5 minutes.

Using funnel and ladle, fill hot 2-cup (500 ml) canning jars, leaving 1/2-inch (1 cm) headspace. Cover with prepared lids. Screw on bands until resistance is met; increase to fingertip tight.

Boil jars in boiling water canner for 20 minutes. Transfer jars to rack; let cool for 24 hours. Check that lids curve downward. Refrigerate any that do not and use within 3 weeks. Refrigerate after opening.