

# Salsa by Cynthia

- 3 Quarts tomatoes, skinned and chopped
- 1-2 Cups jalapeño peppers, seeded and chopped\*
- 2-4 Cups onion, chopped
- 2-4 Cups green peppers, chopped
- 1 Tbsp salt
- 1 Pint vinegar

Combine ingredients in a large pot and bring to a boil, stirring frequently. Reduce heat and simmer for 45 - 60 minutes. Add three 6-oz. cans of tomato paste and simmer until it reaches your preferred thickness. Add chopped cilantro to taste and garnish with chopped parsley.

*One batch makes approximately 11 pints.*

*Freeze or can according to USDA canning guidelines.*

*\*Protect your hands with gloves while cleaning and chopping jalapeños.*