

## **HOMEMADE SALSA**

**12 cups tomatoes, diced**

**6 or 7 onions, diced**

**12 cups peppers, diced (hot and/or sweet to taste)**

**¼ cup sea salt**

**6 or 7 cloves garlic, minced**

**2 cups apple cider vinegar**

**1 large can tomato paste (or 3 small cans)**

**Put all ingredients except tomato paste in large stainless steel pot (do not use aluminum pot). Once it starts simmering, add tomato paste and stir well. Stir often to prevent sticking. Cook until all done—1 to 2 hours. Put in clean, hot jars and follow directions for canning. (boil 20 minutes in hot water bath canner.)**

**Engelbert Farms  
Nichols, NY**