

CHILE SALSA (Hot Tomato-Pepper Sauce)

(Source: USDA, 1988)

5 lbs. tomatoes
2 lbs. chile peppers*
1 lb. onions
1 cup vinegar (5%)
3 teaspoons salt❖
1/2 teaspoon pepper❖

Yield: 6 to 8 pints

Procedure: *CAUTION: Wear rubber gloves while handling chiles or wash hands thoroughly with soap and water before touching your face.* Peel chile peppers if desired. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Coarsely chop tomatoes and combine chopped peppers, onions, and remaining ingredients in a large saucepan. Heat to boil, and simmer 10 minutes. Fill jars, leaving 1/2-inch headspace. Adjust lids and process pints in boiling water canner for 20 minutes (1,001-6,000 feet).

CHILE SALSA (Hot Tomato-Pepper Sauce)

(Source: Salsa Recipes for Canning, PNW 395, 3/96)

10 cups peeled, cored, chopped tomatoes
6 cups seeded, chopped chili peppers*
4 cups chopped onions
1 cup vinegar
3 teaspoons salt❖
1/2 teaspoon pepper❖

Combine ingredients in a large saucepan. Heat to a boil and simmer 10 minutes. Ladle hot into pint jars, leaving 1/2-inch headspace. Adjust lids and process in a boiling water canner for 20 minutes at 1,001-6,000 feet.

Yield: 6 to 8 pints

* Use mixture of mild and hot peppers.

❖ Can use spices and herbs of your choice. Salt and pepper may be eliminated.



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