



# together 1-2-3

## Summer Salsa (fresh)

*Adapted from Fellowship District WAC (Michigan) mini-cookbook, 2001 WNAC Convention*

- 3 cups tomatoes, *peeled, diced*
- 1 large onion *diced*
- 1/8 cup sugar
- 1/4 cup white vinegar
- 1 medium green pepper, *diced*
- 1 jalapeño pepper, *diced*

- 2 tsp. fresh cilantro
- 1/8 tsp. cumin
- 2 cloves garlic, *crushed*
- 1/4 tsp. oregano
- 2 tsp. salt

Peel tomatoes (if desired). Dice and mix together in a large bowl. Keeps in fridge for 1-2 weeks. *Variations:* Add cooked whole kernel corn or black beans.



To peel tomatoes: boil a pan of water. Remove from heat. Place tomatoes in water. Cover until skins start to crack. Drain and peel.

## Summer Salsa (for canning)

*Adapted from Fellowship District WAC (Michigan) mini-cookbook, 2001 WNAC Convention*

- 12 cups tomatoes, *peeled, diced*
- 4-5 large onions *diced*
- 1/2 cup sugar
- 1 cup white vinegar
- 2 large green peppers, *diced*
- 5 jalapeño peppers, *diced\**

- 2 Tbsp. fresh cilantro
- 1/2 tsp. cumin
- 1 bulb garlic, *crushed*
- 1 tsp. oregano
- 3 Tbsp. salt

*\*omit seeds for mild salsa; use seeds for hot salsa.*

Peel tomatoes. Dice onions and peppers. (For a thicker product, drain vegetable mixture.) tomatoes.) Mix all ingredients together in a large non-metal container. Put salsa mixture in clean, sterilized jars. Make sure to wipe off lip of jar to insure a tight seal. Put lids/bands on jars. Hand tighten bands securely. Process in a boiling water bath for 10 minutes. Makes 8-11 pints.



Dice peeled tomatoes, peppers and onions. Mix. Drain juice off vegetable mixture if a thicker product is desired.



Add sugar, vinegar, salt and spices. Mix well.



Pour mixture into sterilized jars, leaving an inch headspace at the top. (To sterilize jars, run dishwasher at hottest setting or immerse jars in boiling water for 10 minutes.) Wipe lip of jar with a damp paper towel or cloth to remove any salsa particles that would hinder seal. To ensure seal, boil lids for 5-10 minutes. Place lids and bands on jars. Tighten.



Place jars in boiling water (water bath canner or large stock pot with rack so jars are not directly touching bottom of pan). Water should cover jars by 1-2 inches. Cover with lid and let boil 10 minutes. Remove from water and place on a kitchen towel (to absorb moisture and protect countertop).

\* May also be processed in a pressure canner for 1 minute at 15 lbs. pressure.



Leave jars alone until lids seal and mixture completely cools (12-24 hours). If any lids do not seal, open, check jar for chips or cracks, wipe jar lip again and repeat the waterbath step.

# together 1-2-3

## Pepper Relish

*Similar to Harry and David's™ gourmet relish*

3 cups tomatoes, *skinned, diced and drained*  
3 large bell peppers (red, yellow or green), *diced*  
4 cups sugar  
1 tablespoon salt  
1½ cups white vinegar

1 tsp. red pepper flakes  
1 jalapeño, *seeded and diced*  
2 large onions, *diced*  
1 box Sure-Jell® pectin

Mix all ingredients, except pectin, in a large, heavy-bottomed pan and bring to a boil. Turn down and simmer for 1½ to 2 hours or until thickened and a dark, ruby red color. Whisk in the box of pectin and boil for 1 minute. Remove from heat and pour into clean jars. Cap tightly. Process jars in a boiling water bath for 10 minutes. *Yield: 6-8 half-pint jars.*

*To use:* Cream 1 half-pint jar of relish with 2 packages of cream cheese. Spread on crackers.



To peel tomatoes: boil a pan of water. Remove from heat. Place tomatoes in water. Cover until skins start to crack. Drain and peel.



Dice peeled tomatoes, Drain. Dice peppers and onions.



Place all ingredients in a large, heavy bottomed pan. Bring to a boil, then simmer for 1½-2 hours or until thickened and a dark ruby red color.



Whisk in pectin and boil for one minute.



Pour mixture into sterilized jars, leaving an inch headspace at the top. *(To sterilize jars, run dishwasher at hottest setting or immerse jars in boiling water for 10 minutes.)* Wipe lip of jar with a damp paper towel or cloth to remove any relish particles that would hinder seal. To ensure seal, boil lids in a small pan for 5-10 minutes before placing on jars. Place lids and bands on jars. Tighten.



Place jars in boiling water (water bath canner or large stock pot with rack so jars are not directly touching bottom of pan). Water should cover jars by 1-2 inches. Cover with lid and let boil 10 minutes. Remove from water and place on a kitchen towel (to absorb moisture and protect countertop).



Do not move until lids seal and mixture completely cools (12-24 hours). If lids do not seal, open, check jar for any chips or cracks, wipe jar lip again and repeat the waterbath step.

*Note:* Relish pictured above was canned in pint jars. Recipe recommends using half-pint jars.