



## *Recipe From Phyllis' Kitchen*



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### **HOT SALSA FOR CANNING**

1. 10-11 pounds tomatoes. Peel and chop. Cook 1 1/2 hours. Simmer with top on.
2. Add 5 pounds sliced onions, 15 pods garlic. Again simmer covered 30 minutes.
3. Add 2 quarts (18-20) bell peppers chopped, 10-30 hot peppers chopped (Depending on how hot you want it), 1 1/2 cups vinegar, 3 tablespoons brown sugar, 3 tablespoons chili powder, 2 tablespoons pickling salt, 1 1/2 ounces tomato paste, 1 cup water to clean can. Simmer 30 minutes.
4. Pour into hot jars leaving 1/4 inch head space. Process pints 5 minutes at 5 pounds pressure or process 15 minutes in hot water bath.

\* Use gloves when working with hot peppers. I use Long Red Cayenne, about 10 or you can use Jalepeno but would use more.