

Roasted Tomato Salsa

Ingredients

- 5 lbs of tomatoes
- 1 large Anaheim green chili
- 1 jalapeño chilies, seeds and stems removed, chopped
- 1 1/2 cups chopped onion
- 3 cloves garlic, minced
- 1 cup apple cider vinegar
- 1/2 cup loosely packed fresh chopped cilantro (including stems)
- 1/2 teaspoons dried oregano
- 1/2 teaspoon ground cumin
- 2 teaspoons salt
- 2 teaspoons sugar

Equipment

- Water Bath Canner
- 5 Pint Jars
- Tongs

Instructions:

1. Preheat oven to 250 degrees F
2. Cut tomatoes in half lengthwise, put onto two baking sheets
3. Roast tomatoes in oven for 2 hours, until blistered and aromatic, but not burnt (This can be done the day before and refrigerated).
4. Fill your canning pot halfway full and bring to a simmer, sanitize 5 pint mason jars by submerging them in the water for 10 minutes.
5. Put the lids to your jars in a separate pot and cover with boiling water, but do not boil the lids over heat.
6. Combine all ingredients into a pot, cook on medium-high heat
7. Simmer for 10 minutes, stirring occasionally, until tomatoes and onions are softened
8. Remove the pint jars from your canning pot using tongs and fill the jars with salsa, leaving a ¼ of an inch headspace in the jar
9. Wipe any salsa off the rim and thread of the jars using a clean towel, and then place the lids on the jars. Screw the collars onto the jars just until you start to feel resistance (“fingertip tight”)
10. Submerge the jars into the canning pot, making sure they are covered by 1 to 2 inches of water. Bring to a rolling boil
11. Process in the boiling water for 15 minutes, then remove the jars and allow to cool at room temperature overnight

Salsa will keep in a cool dark place for 12-18 months. Refrigerate after opening jars.