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Our Own Picante Salsa

INGREDIENTS:

1 quart diced onion
4 poblano peppers
6 jalapeno peppers
6 cups mixed diced bell peppers
3 limes juiced
½ cup red wine vinegar
2 tbsp salt
1 tbsp sugar
1 tsp garlic powder
1 gallon diced fresh tomatoes
1/3 cup Frank's Red Hot sauce
2 cans (12oz) tomato paste

PROCESS:

This recipe can be frozen, processed in jars or stored in the refrigerator for two weeks.
Wash and seed peppers.
Remove the white membrane, dice into 1/4 inch pieces.
Dice tomatoes and drain in a colander.
In a large pot add all ingredients except tomatoes and tomato paste.
Bring to a simmer for 3 minutes.
Add tomatoes, return to a boil and stir in tomato paste.
Return to a simmer for 2 minutes.
Adjust salt and hot sauce if desired.
Yields 10 pints