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### Jalapeno Salsa Recipe

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#### Canning Jalapeno Peppers

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### Jalapeno Salsa

Jalapeno chiles or peppers are broad, tapering, thick-fleshed chiles that measure about 2 inches (5 cm) long. The jalapeno is usually dark green, although ripe red ones are occasionally available. It is extremely hot with a distinctively sharp flavor. Jalapenos are sold fresh or canned and pickled.

To roast and peel jalapeno chiles:

Roasting develops the flavor of chiles and softens their flesh. Place whole chiles on a baking sheet and roast in a preheated broiler until the skin blackens. Or, hold with long-handled fork over an open flame. Transfer to a paper bag or cover with aluminum foil until cool, about 10 minutes. Peel off the skin, then remove the

3 C. chopped tomatoes

1 C. chopped jalapenos

3 garlic cloves minced

1 C. chopped onion

2 T. cilantro

2 t. oregano

1 1/2 t. salt

1/2 t. cumin

1 C. cider vinegar

Wash and dry chilies. Place a small slit in each pepper for the steam to escape. Place chilies under the broiler, until they blacken. Remove from oven. Place a damp cloth over the chilies. Let set for 10 minutes. Peel chilies, discard seeds. Chop peppers.

Wash tomatoes and dip in boiling water for 30 seconds. Dip in cold water and peel. Discard cores and chop tomatoes.

Add all ingredients to a large pan. Heat to a boil

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stems, ribs, and seeds.

To handle jalapeno chiles: Wear kitchen gloves to prevent any cuts or abrasions on your hands from contacting the volatile oils. Wash your hands well with warm, soapy water after handling chiles, and do not touch your eyes or other sensitive areas

and simmer for 10 minutes. Taste to adjust seasoning of necessary.

Fill jars leaving 1/2 inch headspace. Adjust lids and process in boiling water for 15 minutes.

Yield: 3 pints




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