

## Green Chile Salsa

1, #10 can of crushed tomatoes (106 ounces)  
3, 14.5 oz cans chunky tomatoes  
1 large onion, chopped  
2 c. green chile, chopped (I prefer the hot NM variety)  
1 Tbs. garlic, chopped  
Garlic salt and powder to taste  
Water to thin out salsa, if necessary  
Approx 11 pint jars, cleaned and sanitized  
½ tsp. salt per each jar  
½ Tbs. lime juice per each jar

Sauté onions first in a little water until they are soft. Add both kinds of tomatoes and cook mixture until it comes to a rolling boil. Add chile and chopped garlic. Add garlic salt and powder to your desired taste. Thin salsa, if necessary, with about 1 c. of water, until desired consistency is reached. Put salsa in pint jars with salt and lime juice. Stir up mixture with plastic spoon until well combined in each jar. Wipe rim of each jar clean with a wet rag, place on lid and ring (just until snug) and put in water-bath (or steam) canner. Can salsa in jars for 35 min. Let jars cool down in canner for 5 minutes (turn off heat on canner and just let the jars sit), before removing canner lid, so steam can settle down and you don't burn yourself. Remove canner lid, away from you so you don't get blasted with steam, and take jars out of the canner and finish cooling them on a wire rack overnight. Check jar lid seals the next day to make sure they have sealed. Any jars that have not sealed need to be refrigerated and used in a few days.

*-Jennifer Reynolds*

### **Cooked salsa consistency:**

