

Selecting, Preparing, and Canning: Chile Salsa (Hot Tomato-Pepper Sauce)¹

United States Department of Agriculture Extension Service²

Chile Salsa

5 lbs tomatoes

2 lbs chile peppers

1 lb onions

1 cup vinegar (5 percent)

3 tsp salt

1/2 tsp pepper

Yield: 6 to 8 pints

Procedure: Caution: Wear rubber gloves while handling chilies or wash hands thoroughly with soap and water before touching your face.

Peel and prepare chile peppers as described in making Mexican Tomato Sauce. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Coarsely chop tomatoes and combine chopped peppers, onions, and remaining ingredients in a large saucepan. Heat to boil, and simmer 10 minutes. Fill

jars, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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1. This document is FCS 8197, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Reviewed: June 2008. This document was extracted from the *Complete Guide to Home Canning*, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8149, *Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products*. Please visit the EDIS Web site at <http://edis.ifas.ufl.edu>
 2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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Table 1.

Table 1. Recommended process time for Chile Salsa in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	25
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				