

CANNING: CORN & CHERRY TOMATO SALSA

Makes 6 Pints | Prep 25 mins | Processing 15 mins

INGREDIENTS

*Optional add-ins include:
2 jalapeno peppers
seeded and minced*

5 lbs. cherry tomatoes roughly chopped
2 cups corn kernels (about 2 large ears fresh, but frozen thawed is fine)
1 cup red onion finely chopped
½ cup bottled lime juice
1 tsp. chipotle chili powder, optional
1/2 cup chopped fresh cilantro

CANNING



1. Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set aside with bands.
2. Bring all the ingredients to a boil in a large stainless-steel or enameled saucepan. Reduce heat and simmer 5-10 minutes, stirring occasionally.
3. Ladle the hot salsa into a hot jar, leaving ½-inch headspace. Remove air bubbles. Wipe the jar rim. Center the lid on the jar. Apply the band and adjust to fingertip-tight. Place the jar in the boiling water canner. Repeat until all the jars are filled.
4. Process the jars for 15 minutes, adjusting for altitude. Turn off heat; remove the lid, and let the jars stand 5 minutes. Remove the jars and cool.