



Lewis County

## Master Food Preserver

WASHINGTON STATE UNIVERSITY  
EXTENSION

## Food Safety and Preservation



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### Tomato Salsa (using slicing tomatoes)

- 4 cups peeled, cored, chopped slicing tomatoes
- 2 cups seeded, chopped long green chiles
- ½ cup seeded, chopped jalapeño peppers
- ¾ cup chopped onions
- 4 cloves garlic, finely chopped
- 2 cups vinegar (5% acid)
- 1 teaspoon ground cumin (optional)
- 1 tablespoon oregano leaves (optional)
- 1 tablespoon fresh cilantro (optional)
- 1½ teaspoons salt

Yield: 4 pints

Combine all ingredients in a large saucepan and bring to a boil, stirring frequently. Reduce heat and simmer 20 minutes, stirring occasionally. Ladle hot

salsa into hot pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims. Adjust lids and process in a boiling water canner 15 minutes at 0–1,000 feet altitude; 20 minutes at 1,001–6,000 feet; or 25 minutes above 6,000 feet.

*Slicing tomatoes*

