



Annette's Mild Salsa

Ingredients:

- 1 gal. Scalded, peeled, coarsely chopped, drained tomatoes
- 3 Cups finely chopped white onion
- 1 Tbsp Paprika
- 3-4 finely chopped bell peppers (about 3 cups)
- 3 Anaheim Peppers
- 1 Jalapenos Pepper(seeded)
- 3 Tbsp minced garlic
- 3 Tbsp salt
- 3 Tbsp sugar
- 1 cup vinegar

Bring all ingredients to a boil and boil until desired thickness. Usually about an hour.

Put in pint jars and process in pressure cooker for 15 minutes at 10lb.

Or process in hot water bath for 45 minutes

(Customized from Debbie Hancock's recipe in Hazeldale Ward Cookbook circa 1977)