

Garden Salsa

Submitted by Nicole Narbonne

Prepare about 11 pint jars and lids.

10 cups grated zucchini

4 chopped onions

2 green peppers, chopped

2 red peppers chopped

1/4 c course salt

4 jalapeno peppers (or hotter!)

Mix these together and let sit all day or overnight. Drain.

5 Tbsp dry mustard

4 cloves garlic, minced (at least)

1 Tbsp cumin

1 Tbsp turmeric

2 Tbsp cayenne pepper

2 c vinegar

1 c brown sugar

5 – 6 c chopped tomatoes

2 small cans tomato sauce

2 tins tomato paste

You can also add a couple canned chipotle peppers if you wish.

Mix all together, then add to above mixture. Bring to boil & simmer 30 – 40 minutes.

When nice and thick, pour into jars and can 30 minutes.