

Mama Judy's Salsa

1 Gallon canned tomatoes (I use 5 lg. 27 oz. cans, cheap brand)
6-8 jalapeno peppers
2-3 large onions, chopped
1 bunch fresh cilantro

Bring to a boil:

1/3 Cup vinegar
1/3 Cup oil
1/4 Cup Accent
1/4 Cup salt
1/4 Cup granulated garlic

Blend all the above ingredients in a blender or food processor until smooth. Makes a little over a gallon of salsa. Great for a large party or to put in pint jars and give for gifts. Keeps well in refrigerator for 2-3 weeks. (If it lasts that long.)

NOTES (AND HINTS):

You will need a VERY large bowl or container to mix this in. I mix it in batches in the blender, tasting as I go because you never know how hot those peppers are going to be. You can always add more but you cannot take them out once they're in there. Sometimes four peppers will be enough. Also you can vary the heat of this salsa by the number of peppers you put in and whether you remove the seeds and membrane. It really depends on for whom you are making it. Most importantly remember if you blend the tomatoes very long you will end up with PINK salsa instead of red. I blend all the other ingredients with just a little of the tomatoes for moisture and save at least three cans to blend a short amount of time to retain their red color. Then mix all together in your large bowl. Serve with chips.

I made the mistake of giving this in Christmas baskets years ago and now am stuck every Christmas and several times a year making it to fill special requests. My son Michael makes it regularly and keeps a jar of it in his refrigerator year round.

This is not complicated, prep time to clean up is only about thirty minutes. Enjoy!