

Chunky Garden Salsa

adapted from BHG Canning special Interest Publication 2011

makes 5 pints

8 pounds ripe tomatoes

4 fresh Anaheim or Poblano chiles

1/3 to 1/2 cup jalapeno or serrano chiles (add according to taste)

2 large onions

1/3 cup chopped fresh cilantro

1/2 cup lime juice

1/2 cup white vinegar

5 cloves garlic

1 1/2 teaspoon salt

1 teaspoon cumin seeds, toasted and ground

1 teaspoon black pepper

Preheat grill to high heat. Wash tomatoes and remove stems. Wash peppers. Cut onions in half and remove skin. Spread tomatoes, peppers, and halved onions out on the hot grill. Grill until charred, then flip and char the other side.

For the onions, remove from the grill and allow to cool a bit so you can handle them. Dice onions to your preferred chunkiness.

For the peppers, remove from the grill when thoroughly charred. Place in a bowl and cover for 10-15 minutes. This will steam the peppers with their own residual heat helping the skins detach. Remove the skins. If they are thoroughly charred, they should just slip off. You may want to run them under cool water to remove any bits. Remove stem and seeds. Dice peppers to your preferred chunkiness.

For the tomatoes, remove from the grill once charred. Set aside until they cool enough to handle. Slip off the skins and discard. Cut out the cores. Chop the tomatoes to your desired chunkiness and place in a colander to drain for 10 minutes.

Place onions, peppers, and tomatoes in a large stockpot with the remaining ingredients. Bring to a boil and then simmer until the onion softens and salsa thickens to your liking.

Ladle salsa into hot, sterile pint-sized jars. Leave a 1/2 inch head space at the top of the jar. Top with a new lid and band. Process in a hot water bath for 15 minutes. See [Home Canning Basics](#) for more information about the canning process.

*You may also store this salsa in the refrigerator if you choose not to process it.