Homemade Canned Salsa *Lois, Hiedi's Mom*

Ingredients:

Basic Mild Salsa

21 tomatoes

5 medium onions

7 green peppers

5 jalapeño peppers

1 clove garlic

1 cup white vinegar

1/4 cup salt

1 tbs cilantro

for more heat, add more jalapeño, habaneros, chili peppers

Put everything in a large pot, boil until foam disappears. Or, until it reaches thickness you desire. Pour into sterilized jars, clean rims on jars, place sterilized flats, lids on jars. Listen for them to seal. Makes 5-7 quarts.