

Deb's Freezer Salsa

This recipe came about as a result of Doc's 1,000 tomato harvest coming in after school starts. I would always complain that I have all summer to can but the salsa has to be done in September. For you teachers out there, you know what I am talking about. The Doc also grows massive quantities of peppers, hot ones. We freeze the peppers in ziplocks as they come in, so there are always plenty available to use for salsa, pepper jelly or whatever you like. Don't thaw the peppers, slice frozen just as much as you need and put the rest back in the freezer.

- Tomatoes, washed and blossom end cut out 15 #
 - Fresh cilantro, chopped 2 c
 - Large onions, coarsely chop 2
 - Garlic cloves, press 10
 - Serrano peppers, chopped-10 mixed size
 - Habanero peppers, sliced extremely thin and chopped 1
 - Green peppers, chopped 2 peppers
 - Cumin 2 tablespoons
 - Sea salt, 1 tsp
 - Vinegar, apple cider 1 T
 - Lime juice 3 T
1. Wash tomatoes and use a food processor or blender to partly blend- until they are liquid and part bigger pieces.
 2. Put in large soup kettle and add remaining ingredients.
 3. Stir well and bring to a boil.
 4. Turn stove down to barely simmer and let cook an hour or two until water cooks off.
 5. Put in Tupperware, label/date and freeze.
 6. Enjoy!