HOT CHILI & SALSA SAUCE RECIPES
(*NOT FOR CANNING)

The tomato/vegetable recipes included in this sheet may be refrigerated and used fresh or frozen for long term storage. Do **NOT** can these products. Safe processing times have not yet been determined.

*The following Chili and Jalapeno recipes are from the University of New Mexico.*

**GREEN CHILI & TOMATO**

3 cups Tomatoes, peeled and chopped
3 cups Green chilies, peeled and chopped (seeds removed if desired)
1 ½ tsp. Salt
1 ¼ cups Vinegar

**TACO SAUCE WITH GREEN CHILI**

3 cups Tomatoes, peeled and chopped
3 cups Green chili, peeled and chopped (seeds removed if desired)
¾ cup Onion, chopped
1 ½ tsp. Salt
3 cloves Garlic, minced
1 ½ cups Vinegar

**TACO SAUCE WITH JALAPENO PEPPERS**

3 cups Tomatoes, peeled and chopped
3 cups Jalapeno peppers, seeded and finely chopped
¾ cup Onion, chopped
1 ½ tsp. Salt
3 cloves Garlic, minced
1 ½ cups Vinegar

Prepare each of the recipes above as follows:

Combine all ingredients, bring to a boil, cover and simmer 5-minutes. Pack in clean jars, leaving 1-inch headspace. Cover with lid. Refrigerate or freeze.
**JALAPENO PEPPER RELISH**

Chop 2-pounds of washed jalapeno peppers, 2-pounds of fresh tomatoes and 1-large onion. Thoroughly mix vegetables with 1-tsp. oregano and pack into ½ pint or 1 pint canning jars. To each pint, add 1-tsp. sugar and 1-tsp. salt. Mix 1-cup vinegar with 1-cup water and pour liquid to within 1-inch from top of jar. Cover with lid. Refrigerate or freeze.

**PICKLED JALAPENO PEPPERS**

<table>
<thead>
<tr>
<th>2½ cups</th>
<th>Vinegar</th>
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<tr>
<td>2½ cups</td>
<td>Water</td>
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<tr>
<td>2 pounds</td>
<td>Jalapeno peppers, washed and dried</td>
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<tr>
<td>2 large</td>
<td>Onions, sliced or chopped</td>
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<tr>
<td>½-¾ cup</td>
<td>Vegetable oil</td>
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<tr>
<td>6 cloves</td>
<td>Garlic, sliced</td>
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<tr>
<td>6 medium</td>
<td>Carrots, sliced</td>
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<td>1</td>
<td>Bay leaf (1 each per jar)</td>
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<td>2 tsp.</td>
<td>Oregano</td>
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Mix vinegar and water together and set aside. In a large skillet, heat vegetable oil. Heat chilies in oil until skins begin to blister. Remove from heat. Add carrot slices, onion slices, garlic, oregano and bay leaves and mix well. Pour into pint jars and add 1-tsp. salt to each jar. Cover with vinegar/water mixture, leaving 1-inch headspace. Cover with lid. Refrigerate or freeze.

*The following recipes are tested from the University of California.*

**TOMATO PUREE**

4 quarts Tomatoes, peeled, cored, chopped (regular or Italian)
3 cups Onions, chopped
2 cups Carrots, sliced (approximately 4 medium)
2 cups Celery, chopped
1 ½ cups Green pepper, chopped
1 Tbsp. Salt
½ cup Vinegar

Combine all ingredients; cook until tender. Press through sieve or food mill. Cook until volume is 4 pints. Stir to prevent sticking. Pour into jars, leaving 1-inch headspace. Cover with lid. Refrigerate or freeze. Yield: 4 pints.

*(Tomato and Low-Acid Food Mixtures, EC 411, Utah State Extension Service)*
This recipe is from Wanda Phipps, Multnomah County, and was tested by Marge Woodburn, Professor and Head of Foods and Nutrition, Oregon State University.

**ZUCCHINI HOT SALSA**

10 cups Zucchini, ground  
3 cups Onions, ground  
3 ½ cups Anaheim peppers, ground (approximately 25)  
5 T. Salt  

Mix these ingredients together and let stand overnight in refrigerator or cool place. Next morning, rinse thoroughly, using colander or large strainer. Drain well.  

Add:  
5 cups Tomatoes, ground  
2 cups Vinegar  
1 cup Brown sugar  
1 tsp. Garlic powder  
1 Tbsp. Cumin  
1 Tbsp. Cornstarch  
2 tsp. Dry Mustard  
1 Tbsp. Crushed red pepper  
1 tsp. Nutmeg  
1 tsp. Coarse pepper  
1 tsp. Tumeric  

Mix well and bring to a boil, simmer 30 minutes. Pack into jars and cover with lids. Refrigerate or freeze.

**TOMATO-JALAPENO PEPPER SALSA**

16 cups Tomato puree (see page 3 “Tomato Puree recipe”) or commercial canned puree  
3 Green jalapeno peppers, chopped  
3 Yellow jalapeno peppers, chopped  
4 Green chilies, peeled, seeded, chopped  
2 cloves Garlic, chopped  
½ Tbsp. Cumin  
1 Tbsp. Oregano  
1 Tbsp. Salt  
2 cups Onions, chopped  
3 cups Vinegar  

Combine all ingredients and cook until thick, about 2-hours, with stirring. Pack hot into jars leaving 1-inch headspace. Cover with lid. Refrigerate or freeze. Yield 7 pints.  

(Tomato and Low-Acid Food Mixtures, EC 411, Utah State Extension Service)
SALSA

4 cups Tomatoes, peeled, cored, chopped (about 6 large)
2 cups Long green peppers, seeded, chopped
1 cup Hot peppers, seeded, chopped (chili, jalapeno)
¾ cup Onions, chopped
1 ½ tsp. Salt
2 cloves Garlic, minced
1 ½ cups Cider vinegar

Combine tomatoes, peppers, onions, salt, garlic, vinegar in a large saucepan. Bring mixture to a boil; reduce heat and simmer about 20 minutes. Pour into jars, leaving 1-inch headspace. Cover with lid. Refrigerate or freeze. Yield: 6 half-pints.

(Ball Blue Book: The Guide to Home Canning and Freezing, Ball Corporation, 1984)