

Title: L & S Super Salsa  
Categories: Sauces Specialties Relishes  
Servings: 999

2.00 lb Serrano peppers	3.50 lb Roma tomatoes
1.00 lb Onions (Spanish)	24.00 oz Tomato sauce
2.50 c Vinegar (distilled)	0.25 c Salt
0.25 c Black pepper	1.00 ea Complete garlic bulb
20.00 ea 1/2 pint canning jars & lids Just enough water to cook without burning. (maybe none if careful)	

Clean and stem peppers. Clean and quarter tomatoes and onions. Use food processor to shred the tomatoes, peppers and onions and put in a large stock pot. Use the largest shredding blade and don't worry about a few larger pieces. Puree or press garlic and add to pot. Add all other ingredients to the pot and bring to a boil. Simmer for 10 minutes. Put in jars and can for 15 minutes at a rolling boil (open canning method). If using a pressure cooker, follow instructions for tomatoes. Sauce will be tasty but quite hot. Needs about 3 years to mellow and mature. If you really like hot food it is edible immediately.-----Pj