

# SALSA SENSATIONS

*By Teresa Hunsaker, USU Extension Educator*

## TACO SAUCE

3 c. tomato paste      ½ tsp. hot pepper sauce  
2 Tbsp. chili powder    5 cups water  
1 Tbsp. salt            1 cup cider vinegar  
1 tsp. cayenne pepper   ½ cup corn syrup

Combine all ingredients in a large saucepot. Bring to a boil. Reduce heat and simmer until thick. As mixture thickens, stir frequently to prevent sticking. Ladle hot sauce into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 30 minutes in a boiling-water canner. Yield: 6 half-pints

For the best enchilada sauce, add 2 additional tablespoons chili powder.

## FIESTA SALSA

7 cups chopped, seeded, peeled, cored tomatoes  
2 cups chopped, seeded, peeled cucumbers  
2 cups chopped and seeded banana peppers  
1 cup sliced green onion  
½ cp chopped, peeled, roasted Anaheim peppers  
½ cup chopped jalapeño peppers  
½ cup minced cilantro  
3 cloves garlic, minced  
1 Tbsp. minced fresh marjoram  
1 tsp. salt  
½ cup cider vinegar  
2 Tbsp. lime juice

Combine all ingredients in a large saucepot. Bring mixture to a boil. Reduce hat and simmer 10 minutes. Ladle hot salsa into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling-water canner. Yield: About 4 pints.

**NOTE:** When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned.

## JALAPEÑO SALSA

3 cups chopped, seeded, peeled, cored tomatoes  
3 cups chopped jalapeño peppers  
1 cup chopped onion  
6 cloves garlic, minced  
2 Tbsp. minced cilantro  
2 tsp. oregano  
1 ½ tsp. salt  
½ tsp. cumin  
1 cup cider vinegar

Combine all ingredients in a large saucepot. Bring mixture to a boil. Reduce heat and simmer 10 minutes. Ladle hot salsa into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling-water canner. Yield: About 3 pints.

**NOTE:** When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned. If a less hot salsa is desired, seed jalapeño peppers before chopping.

## PINEAPPLE-CHILE SALSA

4 cups cubed, seeded, peeled papaya  
2 cups cubed, cored, peeled pineapple  
1 cup golden raisins  
½ cup chopped Anaheim peppers  
2 Tbsp. minced green onions  
2 Tbsp. minced cilantro  
2 Tbsp. brown sugar  
1 cup lemon juice  
½ cup lime juice  
½ cup pineapple juice

Combine all ingredients in a large saucepot. Bring to a boil. Reduce heat and simmer 10 minutes. Ladle hot salsa into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling-water canner. Yield: About 6 half-pints.

## ZESTY SALSA

10 cups chopped, seeded, peeled, cored  
tomatoes (about 6 pounds)  
5 cups chopped and seeded long green peppers  
(about 2 pounds)  
5 cups chopped onions (about 1 ½ pounds)  
2 ½ cups chopped and seeded hot peppers  
(about 1 pound)  
3 cloves garlic, minced  
2 Tbsp. cilantro, minced  
3 tsp. salt  
1 ¼ cups cider vinegar  
1 tsp. hot pepper sauce (optional)

Combine all ingredients in a large saucepot, adding hot pepper sauce, if desired. Bring mixture to a boil. Reduce heat and simmer 10 minutes. Ladle hot salsa into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling-water canner. Yield: About 6 pints

**NOTE:** When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned.

## TOMATILLO SALSA

5 ½ cups chopped, cored, husked tomatillos (about 2 pounds)	2 Tbsp. minced cilantro
1 cup chopped onion	2 tsp. cumin
1 cup chopped green chili peppers	½ tsp. salt
4 cloves garlic, minced	½ tsp. red pepper vinegar
	¼ cup lime juice

Combine all ingredients in a large saucepot. Bring mixture to a boil. Reduce heat and simmer 10 minutes. Ladle hot salsa into hot jars, leaving ¼-inch headspace. Adjust two-piece caps. Process 15 minutes in a boiling-water canner. Yield: About 2 pints.

**NOTE:** When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned.



## MANGO SALSA

6 cups diced unripe mango (about 3 to 4 large,  
hard green mangoes)  
1 ½ cups diced red bell pepper  
½ cup finely chopped yellow onion  
½ tsp. crushed red pepper flakes  
2 tsp. finely chopped garlic  
2 tsp. finely chopped ginger  
1 cup light brown sugar  
1 ¼ cups cider vinegar (5%)  
½ cup water

Select green, firm, non-fibrous fruit. Wash all produce well. Peel and separate mango flesh from seed. Chop mango into ½-inch cubes. Dice bell pepper into ½-inch pieces. Finely chop yellow onions. Combine all ingredients in an 8-quart Dutch oven or stockpot. Bring to a boil over high heat, stirring to dissolve sugar. Reduce to simmering and simmer 5 minutes. Fill hot solids into hot jars, leaving ½-inch headspace. Cover with hot liquid, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Adjust two-piece caps. Process half-pints 10 minutes in a boiling-water canner. Yield: About 6 half-pint jars.

**CAUTION:** Handling green mangoes may irritate the skin of some people in the same way as poison ivy. (They belong to the same plant family.) To avoid this reaction, wear plastic or rubber gloves while working with raw green mango. Do not touch your face, lips, or eyes after touching or cutting raw green mangoes until all traces are washed away.

*Sources: Ball Blue Book of Preserving, 2003  
So Easy to Preserve, 2006*