

Peach Salsa

Source: USDA Complete Guide to Home canning

Yield: about 3 pint jars	Yield: about 7 pint jars	Yield: about 9 pint jars
6 cups diced under-ripe yellow peaches (about 6 medium)	12 cups diced under-ripe yellow peaches (about 12 medium)	18 cups diced under-ripe yellow peaches (about 18 medium)
1 ½ cups diced red bell pepper	3 ½ cups diced red bell pepper	4 ½ cups diced red bell pepper
½ cup finely chopped yellow onion	1 cup finely chopped yellow onion	1 ½ cup finely chopped yellow onion
½ tsp crushed red pepper flakes	¾ tsp crushed red pepper flakes	1 ¼ tsp crushed red pepper flakes
2 tsp finely chopped garlic	3 ½ tsp finely chopped garlic	5 ½ tsp finely chopped garlic
2 tsp finely chopped ginger	4 tsp finely chopped ginger	6 tsp finely chopped ginger
1 cup light brown sugar	2 cups light brown sugar	3 cups light brown sugar
1 ¼ cups cider vinegar (5%)	2 ½ cups cider vinegar (5%)	3 ½ cups cider vinegar (5%)
½ cup water	1 cup water	1 ½ cup water

Procedure: Wash peaches very well. Peel and chop peaches 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 stock-pot. Bring to a boil over high heat, stirring to dissolve sugar. Reduce to simmering, and simmer 5 minutes. Fill hot solids into hot pint jars, leaving ½ inch headspace. Cover with hot liquid, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process.

Recommended process time for Peach Salsa in a Boiling-water canner:				
Style of Pack	Jar Size	Process Time at Altitudes of		
		0 – 1,000 ft	1,001 – 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	25