

Jocelin's Spin on the USDA's Choice Salsa Recipe *

Ingredients:

6 cups peeled, cored, seeded, and diced tomatoes (preferably Romas)
8 and 3/4 cups Hatch green chilies, diced
1/4 cup green bell peppers, diced
1 and 1/2 cups commercially bottled lime juice
3 tsp canning or pickling salt
1/2 - 1 tsp dried Garlic Powder (to taste)
1/2 - 1 tsp dried Onion Powder (to taste)
1 tsp dried Cilantro (to taste)
1/8 tsp Pickle Crisp in each pint jar

Pro-tip: * Jocelin recommends adding a pinch of granulated sugar just before serving to help cut down on the acidity or to your personal preference.