

## **Mild Salsa**

**(for canning-20 pints)**

- **24 pounds tomatoes**
- **1 (12 ounce) can tomato paste**
- **1/2 bunch cilantro**
- **16 jalapeno chile peppers**
- **2 medium heads garlic**
- **6 large green bell peppers, chopped**
- **6 large onions, chopped**
- **9 tablespoons salt**
- **1 cup distilled white vinegar**
- **1/2 cup brown sugar**
- **3/4 cup cornstarch**
- **1/2 cup water**

**Core and peel the tomatoes. Remove the tomato seeds and pulp. Put seeds and pulp through a food mill. Chop the outsides of the tomatoes**

**In a large pot over low heat, boil the milled liquid and tomato paste for 1 hour, or until the liquid is reduced by 1/3.**

**In a blender or food processor, puree cilantro, jalapeno, garlic and 1/2 cup of the tomato liquid from the large pot. Slowly stir this mixture into the pot.**

**Bring the contents of the pot to a boil while mixing in the green peppers, onions, chopped tomatoes, salt, vinegar and brown sugar. In a small bowl, dissolve the cornstarch in water. Add the cornstarch mixture to the pot. Stirring continually, boil the mixture until all the vegetable are soft -- about 30 minutes. Allow the mixture to cool, and place it in sterile containers.**