

Tomato Salsa



Ingredients

- 6 plum tomatoes
- 2 tbsp fresh cilantro, chopped
- 1/2 lime, juiced
- 1/2 jalapeño
- 1 red pepper, seeded and diced
- 1/2 red onion, peeled, diced
- 1/4 cup tomato juice
- 1/2 tsp. fresh ground black pepper

Directions:

1. Mix all the ingredients.
2. Carefully pour into the jars 1" from the top.
3. Using a flexible nonporous spatula gently press between the salsa and the jar to release any trapped air bubbles.
4. Clean the rims with white vinegar and seal.
5. Place the jars into the clean inner pot and add water until the jars are covered 1/4 of the way.
6. Secure the lid and close the steam release valve.
7. Press the **CANNING/PRESERVING** button pre-programmed for 30 minutes.
8. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using canning tongs.