

Mango Salsa



Ingredients

- 2 mangoes, peeled, pitted and diced
- 1/2 jalapeño, minced
- 1/2 red onion, peeled and minced
- 2 tbsp. fresh cilantro, chopped
- 1 lime, juiced
- 1/2 red pepper seeded, diced small

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 preprogrammed 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.