

Recipe

Zucchini Salsa

Ingredients

10 cups Zucchini, peeled, seeded, shredded
 4 ea Onions, chopped
 2 ea Green peppers, chopped
 2 ea Red peppers, chopped
 1/4 cup Pickling salt
 1 Tbs Pickling salt
 2 Tbs Dry mustard
 1 Tbs Garlic powder
 1 Tbs Cumin
 2 cups White vinegar
 1 cup Brown sugar
 2 Tbs Red pepper flakes
 1 tsp Nutmeg
 1 tsp pepper
 5 cups Tomatoes, chopped
 2 Tbs Cornstarch
 12 ounces Tomato paste
 1 or 2 ea Jalapeno peppers- seeded, deveined and

Category

Sauce

Servings

11-12 pints

Notes

From Janelle
 Two Jalapeno have some heat.

Instructions

1. Day one: in large bowl, combine zucchini, onions, green pepper, red pepper, jalapeno and salt. Mix together, cover and let stand over night.
2. Day two: Rinse well, drain well, and put into a large pot then add mustard, garlic, cumin, vinegar, brown sugar, pepper flakes, salt, cornstarch, nutmeg, pepper, 1 Tbs salt, tomatoes, and tomato paste
3. Bring to a boil and simmer for 15 minutes
4. Pour into sterilized jars and seal.
5. Water bath jars for 15 minutes if they have not sealed properly.