

# Canned Homemade Salsa



**Your Key Ingredient to Food Preservation:**

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

**Grocery Ingredients:**

- 10 large tomatoes (about 6 lbs), peeled and chopped
- 2 medium onions, chopped
- 8-10 fire roasted chilies (adjust to taste), chopped or canned
- 6 cloves garlic, minced
- 1 bunch fresh cilantro, chopped
- 1/4 cup lemon juice (for safe acidity)
- 2 tsp salt (adjust to taste)

**Directions:**

1. **Prepare the tomatoes:** Chop tomatoes and and place in blender.
2. **Combine the ingredients:** Add the chopped onions, chilies, garlic, and cilantro to the blender with the tomatoes. Stir in the lemon juice and salt.
3. **Cook the salsa:** Bring the mixture to a boil over medium heat, stirring occasionally. Lower the heat and simmer uncovered for 15–20 minutes, until the salsa thickens to your desired consistency.
4. **Prepare jars for canning:** While the salsa is cooking, sterilize your canning jars and lids by boiling them in water for at least 10 minutes. Keep the jars hot until ready to use.
5. **Fill the jars:** Ladle the hot salsa into the sterilized jars, leaving 1/2 inch of headspace at the top. Wipe the rims with a clean, damp cloth to ensure a good seal. Place the lids on the jars and screw on the bands until fingertip tight.

## 5. Process in Nesco Smart Canner:

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 10 minutes.
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.

- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.
- **Cool and store:** Carefully remove the jars from the canner and let them cool completely. Once cooled, check that the lids have sealed (the lids should not flex when pressed). Store in a cool, dark place for up to a year.

**Enjoy:** Once opened, refrigerate and use within a week. This salsa packs a fresh, fiery punch perfect for chips, tacos, or any dish needing a spicy boost!

**CAUTION: DO NOT** hit start a 3rd time. This will result in the unit shutting down completely.

**When WB function is complete:** Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.