



## Sweet Country Salsa



YIELD: 6 250ML JARS    PREP: 30 MIN    PROCESS: 3 HOURS

### Ingredients

- 8 Large Tomatoes, Peeled
- 8 Green Tomatoes, Peeled
- 8 Sweet Banana Peppers
- 1 Medium Zucchini, Chopped
- ½ a Large Onion, Chopped
- ½ Tsp. Salt
- ½ Tsp. Pepper
- ½ Tsp. Italian Seasoning
- ¼ c. White Vinegar
- 2 Tbsp. Brown Sugar
- ½ Tsp. Garlic Powder
- ½ Tsp. Ground Cumin
- ½ Tsp. Dried Oregano
- ½ Tsp. Ground Coriander

### Directions

1. Combine the tomatoes, onions, zucchini, banana peppers, vinegar, brown sugar, garlic powder, cumin, oregano, coriander, salt and hot sauce in a large pot over medium heat.
2. Simmer, stirring occasionally until the salsa reached your preferred consistency. Approximately 3 hours.
3. Pour into hot jars and complete the normal canning process.