

# Fiesta Salsa



Preserving Method: Water-Bath-Canning

Makes 2 (16 oz) pint jars

Whether you want to make a couple of jars or a lot, Ball® Fiesta Salsa Mix makes it easy. Turn your tomatoes into a fresh fiesta of flavor.

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## You will need

- 2 lbs fresh tomatoes (about 6 medium) to yield 4 1/2 cups finely diced
- 3 Tbsp white vinegar (5% acidity)
- 1/4 cup Ball® Fiesta Salsa Mix

MIX WELL BEFORE MEASURING

Don't have fresh tomatoes? Use 3 cans (14.5 oz each) petite diced tomatoes.

## Directions

Prepare Fiesta Salsa

1. COMBINE tomatoes, vinegar, and Ball® Fiesta Salsa Mix in large sauce pan.
2. HEAT to a boil. Reduce heat and simmer 5 minutes.
3. PACK based on ENJOY NOW or FRESH PRESERVE Steps below.

### Enjoy Now (Refrigerate up to 3 weeks)

1. COOL to room temperature, about 30 minutes.
2. LADLE salsa into jars. Serve immediately or refrigerate.

*OR*

### Fresh Preserve (Store up to 1 year)

1. PREPARE canner, jars, and lids according to manufacturer's instructions.
2. LADLE hot salsa into hot jars leaving 1/2-inch headspace. Remove air bubbles. Wipe rims. Center lids on jars. Apply bands and adjust to fingertip tight.
3. PROCESS in boiling water canner for 35 minutes, adjusting for altitude. \*

**\*Increase processing time: 5 minutes for 1,001 to 3,000 ft;**

- 10 minutes for 3,001 to 6,000 ft;
- 15 minutes for 6,001 to 8,000 ft;
- 20 minutes for 8,001 to 10,000 ft.