



THE **LAWS** OF SALSA CANNING

Guidelines for Preparing and Preserving Safe, Delicious Salsa

1. Use current, tested recipes and instructions for canning salsa at home. Consult the County Extension Office for information and resources.
2. Use high quality, just-ripe tomatoes and vegetables. Do not use tomatoes that are over-ripe or from frost-killed vines as they are lower in acidity.



3. Use the amount of tomatoes the recipe calls for. You can use or combine red, green, yellow or heirloom tomatoes or tomatillos as long as the amount specified stays the same.
4. Use the amount of peppers the recipe calls for. You can vary the peppers used for heat, appearance and flavor, as long as the amount specified stays the same.

5. Use the amount and type of acid the recipe calls for. Vinegar or bottled lemon/lime juice ensures the food safety of the product. *Breaking this law could be life threatening!*
6. Dried spices may be added or deleted as desired. These may include salt, ground pepper, dried chili pepper, coriander, cumin, oregano or so forth.



7. Don't add more vegetables or fresh herbs than the recipe calls for. This lowers the acid level of the salsa and creates food safety concerns.
8. Don't add thickeners. This changes the rate of heat penetration in the jars and creates food safety concerns.



9. Use the processing method for the length of time specified in the recipe. Adjust canning procedure for altitude as needed. (Salsa can be safely stored in the refrigerator for several days and frozen for months without processing.)

10. It is NOT SAFE to make up your own original salsa recipe for home canning. Refrigerate or freeze your creation instead.