

Farmers Market is open (during seasonal time)

Every

Tuesday

Thursday

Saturday

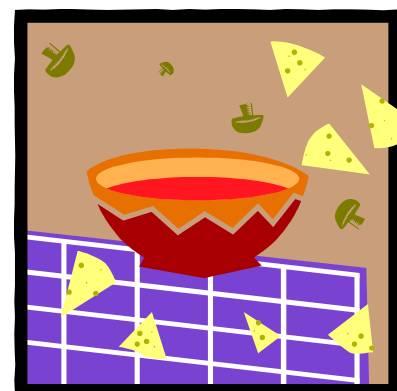
Time: 7 a.m. until produce is gone.

Insert here what Jane will email me about Farmers Market

## *Salsa Recipes*

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**Recipes taken at  
Farmers Market  
Salsa Contest  
Pittsburg County**



LaDell Emmons  
Extension Educator, Family & Consumer  
Sciences  
3rd Floor Courthouse  
McAlester OK 74501  
ladell.emmons@okstate.edu  
918.423.4120



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## Green Tomato Salsa

- Large green tomatoes
- 2 small onions
- 1/2 tsp Hobenaro pepper
- 2 TBS lemon juice
- 1 small zucchini squash (*optional*)
- 4 small sweet tomatoes (*diced*) for color
- 1.2 TBS salt

In small pot put 4 tomatoes to boil. To remove skin, puree in blender. Pour in pot set aside. Dice remaining tomato's, onions, pepper, squash and place in pot. Cook for 30 to 45 minutes on low heat. Add remaining ingredients. Place in jars.

Submitted by: Sue Lavarney

## Red Salsa

- 8 large Roma tomatoes
- 3 small jalapeno diced
- 1 small or medium Hobenaro (*diced*)
- 3 thin slices bell pepper (*chopped*)
- 1 cup dried or fresh onions
- 1 tsp all purpose seasoning
- 2 tsp dried or fresh cilantro
- 1/4 to 1/2 cup lemon juice or vinegar
- Salt to taste



Put 6 Roma tomatoes in hot boiling water. To take skin off, puree in blender. Dice jalapeno's, onions, bell peppers and set aside. In medium pot pour puree and all other ingredients. Cook for 30 to 45 minutes on low heat. Place in jars.

Submitted by: Sue Lavarney

## Gourmet Salsa

- 8 Quarts peeled and cored tomatoes (*any variety*)
- 3 cups chopped green chilies
- 4 cups chopped onions (*any variety*)
- 1/2 cup chopped jalapeno peppers
- 8 cloves garlic, chopped
- 2 cups lemon juice
- 2 TBS salt
- 2-3 TBS cayenne red peppers
- 1 TBS black pepper
- 2 TBS cumin
- 3-4 TBS oregano leaves
- 6-8 TBS fresh cilantro (*NOTE: A key ingredient*)

Combine all ingredients except cumin, oregano and cilantro. Bring to a boil in large pot. Simmer 15 minutes and add remaining spices and simmer 25 minutes. Ladle into pint jars and process in a hot bath for 10-15 minutes.

Submitted by: Karen & Bob Stobaugh



## Medium Mild Salsa

15	tomatoes	1/4	tsp. ginger
1	clove garlic	1-	6 oz can tomato paste
2	red onions	1	tsp. cayenne
1/2	poblano pepper	1/2	tsp lemon zest
1	green bell pepper	Juice of 1/2 lime	
1/2	red bell pepper	1/3	cup vinegar
1	small Anaheim pepper	1-	28 oz can diced tomato drained
1/2	tsp. chili powder	1/4	cup celery
1	TBS. salt		

Put veggies in food processor pulse until desired size, drain and put in pot. Add spices, tomato paste and canned tomato's, bring to a boil and reduce heat. Let simmer about 15 minutes, pack cold pack jars for 30-45 minutes.

## Hot Green Tomato Salsa

12	green tomatoes	1/4	cup vinegar
1	saronto chili pepper	Juice from 1/2 lime	
1	Anaheim pepper	1	TBS cayenne
1/2	poblano pepper	1/2	tsp garlic powder
1	large bell pepper	1/2	tsp oregano
1	large yellow onion	1 1/2	tsp salt
1	small red onion	1	tsp chilly powder
1/2	cup celery	1-	6 oz tomato paste
1/4	cup cilantro		



Place veggie's in food processor and chop until desired size put in pot, add vinegar and spices. Let cook 20 minutes, strain and add tomato paste, bring back to simmer and pack in jars then place jars in hot water bath, cold pack for 30-45 minutes.

## Salsa

6	quarts chopped tomatoes
2	quarts chopped onions
1/2	cup canning salt
1/8	cup garlic salt
2	cups vinegar
3	cups banana sweet peppers
12	jalapeno peppers
1/4	of a bunch of cilantro

Mix all together. Cook until onions are transparent. Put in jars and seal.

Submitted by: Leslie Skinner

## Fresh Roma Tomato Salsa

2	cups Roma tomatoes ( <i>chopped</i> )
2	tsp. lemon pepper
1	TBS minced garlic
2	TBS fresh cilantro ( <i>chopped</i> )
2	tsp. ground cumin
1 1/2	tsp. minced Jalapeno peppers
1/4	cup minced onion

Mix and serve with corn chips.

Submitted by: LaJune Hughes

## Ryan's Salsa

- 12 large homegrown tomatoes
- 6 homegrown Jalapeno
- 1/2 chopped onion
- 1 tsp. sugar
- 1 tsp. ground garlic
- 1 TBS salt
- 1 TBS red pepper
- 1 tsp. honey

Cook all ingredients for approximately 3 hours over medium/low heat.

Submitted by: Ryan Zink

## Salsa

- 20 lbs. peeled tomatoes, diced-preferably Roma tomatoes
- 1 cup chopped onions
- 1 cup chopped bell pepper
- 1/2 cup chopped Jalapeno pepper (*remove seeds*)
- 1 TBS. fresh oregano—chopped fine
- 1 TBS. cilantro
- 4 cloves garlic—chopped fine
- 1 TBS. salt
- 1/2 TBS. ground pepper
- 1/4 cup vinegar



Bring to boil—reduce heat—simmer about 45 minutes. Pour into hot pint jars, seal with hot canning lids. Water bath approximately 10 minutes.

Submitted by: Ernie Wallis

## Annabelle's Backyard Salsa

Tomato's-cherry and plum-blanching and deseeded.

Habenero, Anaheim, green cayenne, banana and Jalapeno peppers roasted, peeled and deseeded.

Garlic, green onion, white onion, cucumber and cilantro chopped.

Salt, pepper, olive oil and rice wine vinegar.

## Picante Sauce

- 12-14 cups tomato pulp
- 2 1/2 cups green bell peppers (*chopped*)
- 1 1/2 cups Jalapeno peppers (*chopped*)
- 1/2 cup chopped onions
- 1/2 cup vinegar
- 4 cloves garlic

Chop peppers in food processor and add to tomatoes. Add rest of ingredients and cook on stove top on low, no lid, for 1 1/2 to 2 hours. Pour in jars and seal.

Submitted by: Patricia & Tom Boyle