



My Closest Friends: Fiesta Salsa Recipe for 1 – 6 jars

Fiesta Salsa

Makes 2 pints

What you will need:

- 2 lbs fresh tomatoes (about 6 medium) to yield 2¼ cups finely diced tomatoes
- 3 Tbsp vinegar (5% acidity)
- ¼ cup Ball® Fiesta Salsa Mix
- 2 Ball® Pint (16 oz) Jars with lids and bands

Tip: For best results stir the Ball® Fiesta Salsa Mix well before measuring.

Prepare Fiesta Salsa*

1. COMBINE tomatoes, vinegar and Ball® Fiesta Salsa Mix in a large sauce pan.
2. HEAT to a boil. Reduce heat and simmer 5 minutes.
3. PACK based Fresh Preserve steps below.

*The above recipe makes 2 pint jars; see the recipe calculator below to adjust your recipe based on the yield you desire – from 1 to 6 jars at a time!

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.

If you are making 6 jars of salsa we suggest making two 3 jar batches. Simply can 3 jars at a time (one after another) or can in two stockpots at the same time.

Fiesta Salsa Recipe Calculator

Number of Jars Ingredient Amounts for Fiesta Salsa in Pint (16 oz) Jars

1	1 lb fresh tomatoes (about 3 medium) to yield 1 1/8 cups finely diced 1 1/2 Tbsp vinegar (5% acidity) 2 Tbsp Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)
2	2 lbs fresh tomatoes (about 6 medium) to yield 2 1/4 cups finely diced 3 Tbsp vinegar (5% acidity) 1/4 cup Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)
3	3 lbs fresh tomatoes (about 9 medium) to yield 3 1/4 cups finely diced 4 1/2 Tbsp vinegar (5% acidity) 1/4 cup + 2 Tbsp Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)
4	4 lbs fresh tomatoes (about 12 medium) to yield 4 1/2 cups finely diced 6 Tbsp vinegar (5% acidity) 1/2 cup Ball® Fiesta Salsa Mix
5	5 lbs fresh tomatoes (about 15 medium) to yield 5 1/2 cups finely diced 7 1/2 Tbsp vinegar (5% acidity) 1/2 cup + 2 Tbsp Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)
6	6 lbs fresh tomatoes (about 18 medium) to yield 6 3/4 cups finely diced 1/2 cup + 1 Tbsp vinegar (5% acidity) 3/4 cup Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)

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