



The More the Merrier: Fiesta Salsa Recipe for 1 – 8 jars

Fiesta Salsa

Makes 8 pints

What you will need:

- 8 lbs fresh tomatoes (about 24 medium) to yield 9 cups finely diced tomatoes
- $\frac{3}{4}$ cup vinegar (5% acidity)
- 1 cup Ball® Fiesta Salsa Mix
- 8 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.

*** This recipe yields 8 jars; the number of jars that fit into a standard waterbath canner. If you want to make fewer jars, see the recipe calculator below.**

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.

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)
7	7 lbs fresh tomatoes (about 21 medium) to yield 7 3/4 cups finely diced 2/3 cup vinegar (5% acidity) 3/4 cup + 2 Tbsp Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)
8	8 lbs fresh tomatoes (about 24 medium) to yield 9 cups finely diced 3/4 cup vinegar (5% acidity) 1 cup Ball® Fiesta Salsa Mix (MIX WELL BEFORE MEASURING)

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