

Quick & Easy FreshPreserving™ Comparison Chart

Enjoy Something Fresh in Half the Time!

Fresh preserving helps you enjoy fresh foods in a way that fits your lifestyle. Here is an example of the traditional process for making salsa versus the new quick prep process.



Traditional Process for Making Fresh Salsa	Quick Prep Process for Making Fresh Salsa
<p>9 Steps Yield: 8 (16 oz) Pints (Large Batch)</p>	<p>4 Steps Yield: 4 (16 oz) Pints (Small Batch)</p>
<p>STEP 1: Gather water bath canner, jars, lids and ingredients. Clean jars and lids.</p> <p>STEP 2: Prepare and heat canner, jars and lids. Set bands aside.</p> <p>STEP 3: Core, peel, seed and chop 13 pounds tomatoes (approx. 39 medium tomatoes).</p> <p>STEP 4: Prepare other ingredients such as chopped garlic, onion, peppers, herbs and seasonings.</p> <p>STEP 5: Heat all ingredients in saucepan. Bring to a boil; simmer 10 minutes.</p> <p>STEP 6: Ladle salsa into hot jars leaving 1/2 inch headspace.</p> <p>STEP 7: Remove air bubbles, wipe rim and center hot lid on jar.</p> <p>STEP 8: Apply band and adjust until fit is fingertip tight.</p> <p>STEP 9: Process filled jars for 35 minutes in boiling water canner.</p>	<p>STEP 1: Gather large saucepot, plastic freezer jars and ingredients. Clean plastic freezer jars and lids.</p> <p>STEP 2: Heat 5 cans of petite diced tomatoes (or 12 med. Tomatoes, diced) and Ball® Simple Creations® Mild Fiesta Salsa Mix to a boil in a saucepan. Reduce heat and simmer 5 min.</p> <p>STEP 3: Cool to room temperature, and pour into jars.</p> <p>STEP 4: Serve, refrigerate up to 3 weeks, or freeze for up to 1 year.</p>
<p>Time to Prepare: 2 Hours</p>	<p>Time to Prepare: 45 Minutes</p>