

Artichoke Salsa Dip

1 14 oz. can artichoke hearts, drained
1 4-1/4 oz. can chopped black olives
2 cloves garlic, minced
1/2 cup canola oil
2 Tbs. water
1/2 tsp. seasoned salt
1/4 tsp. celery salt

1 3 oz. can sliced mushrooms
1 small onion
2 Tbs. chopped pimento
2 Tbs. balsamic vinegar
1/4 tsp. sugar
1/2 tsp. cayenne pepper
1/4 tsp. black pepper

Finely chop artichoke hearts, mushrooms, onions and pimento in blender or food processor for about 8 pulses, scraping down sides. Do not over process. Add olives, and garlic and mix well. Add oil, balsamic vinegar, water, sugar, and seasonings. Pour into 1/2 pint jars with 1 inch headspace. Process in a pressure canner for 60 minutes at 10 lbs pressure.

* May be eaten after a few hours or processed for later.