

Fiesta Salsa

7 cups chopped, seeded, peeled, cored tomatoes
2 cups chopped, seeded, peeled, cucumbers
2 cups chopped and seeded banana peppers
1 cup sliced green onion
1/2 cup chopped, peeled, roasted Anaheim peppers
1/2 cup chopped jalapeno peppers
1/4 cup minced cilantro
3 cloves garlic, minced
1 tablespoon minced fresh marjoram
1 teaspoon salt
1/3 cup cider vinegar
2 tablespoons lime juice

Combine all ingredients in a large saucepot.

Bring mixture to a boil. Reduce heat and simmer 10 minutes.

Carefully ladle hot salsa into hot jars, leaving 1/4-inch headspace.

Wipe jar rim clean.

Place lid on jar with sealing compound next to glass. Screw band down evenly and firmly just until a point of resistance is met - fingertip tight.