

Zucchini Salsa for canning

10 cups zucchini chopped or ground

3 cups onions chopped or ground

4 green peppers chopped or ground

4 red peppers chopped or ground

1/4 cup salt

(Original recipe says ground but I chop mine, like it chunky.)

Combine above and let stand in refrigerator overnight.

1 tsp. garlic powder

1 tsp. black pepper

1 cup brown sugar

2 tsp. dry mustard

1 tsp. cumin

1 tsp. nutmeg

1/4 cup corn starch

2 cups vinegar

1 tsp. crushed dried pepper

5 cups canned tomatoes (I use fresh chopped)

1 can or 4 oz. chopped green chilies (I use about 5 fresh chopped jalapeños)

Mix all and cook 20 minutes over medium heat. Pour into hot jars and water bath can for 30 minutes.