

# Corn Salsa



## Corn Salsa

Andrea's Country Home Cookin

So good, you won't be able to eat just one nacho with this gloriousness on it!

5 cups of fresh corn off the cob- JUICE & ALL (or canned if you don't have fresh)

5 cups chopped tomato

4 peppers (I used one orange, red, yellow and green)

1/4 cup lime juice

1 cup onion, chopped

2 tsp coriander seeds

1 – 1/2 tsp cummin seeds

1 tsp salt

1 tsp pepper

1 tsp pepper flake

2/3 cup sugar

1 – 1/4 apple cider vinegar

Optional: You can also add a Jalapeno or Poblano peppers if you wish!

Mix all together in a big pot and bring to a boil. Let simmer 10- 15 minutes.

Salsa will be ready. Place into BALL canning jars, following directions on lids.

You will then hot water bath the salsa for 25 minutes for pints, or 40 minutes for quarts.

Let sit on counter for 24 hours before moving.

Will keep up to a year stored in a cool dry place.