

## Sauce/Salsa

A: 36oz tomatoes, cored  
6oz frozen pineapple  
2T red wine vinegar  
3 jalapeno peppers, seeded  
1/4C cilantro  
2 small onions, chopped  
2t salt

1. Process (A), pulsing until chunky. Can use fresh by keeping in refrigerator.
2. Cook in pot to reduce slightly and prevent separation. Can under pressure 8 minutes.  
Servings: 50

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