

Pantry Press

Volume 2, Issue 7

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Who are UC Master Food Preservers?

WE ARE VOLUNTEERS WITH EXTENSIVE TRAINING IN FOOD SAFETY AND PRESERVATION FROM THE UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION. WE TEACH CLASSES TO THE PUBLIC AND ARE AVAILABLE TO ANSWER YOUR HOME CANNING AND FOOD PRESERVATION QUESTIONS.

Mission Statement

“To teach research-based practices of safe home food preservation to the residents of California.”

Reach us:

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TOMATILLO SALSA

(Makes about four 8-oz. jars or two pint jars)

5 ½ cups chopped cored husked tomatillos
1 cup chopped onion
1 cup chopped seeded [green chili peppers](#)
½ cup white vinegar
4 Tbsp. lime juice
4 cloves garlic, finely chopped
2 Tbsp. finely chopped cilantro
2 tsp. ground cumin
½ tsp. salt
½ tsp. hot pepper flakes

- 1) [Prepare canner, jars and lids.](#)
- 2) Combine all ingredients in a large stainless steel saucepan. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and boil gently, stirring frequently, for 10 minutes.
- 3) Ladle hot salsa into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot salsa. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
- 4) Place jars in [canner](#), ensuring they are completely covered with water. Bring to a boil and process both 8-oz. and pint jars for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Source: Ball Complete Book of Home Preserving 2012



TOMATO TIPS

- *Store at room temperature.*
- *Eat within 2-3 days.*
- *Keep away from direct sunlight.*
- *Store with the stem end up.*
- *Wash before cutting.*
- *Refrigerate chopped tomatoes if not used within 2 hours.*

Source: UCANR Publication 8116



**Don't miss our
next class...**

ADVANCED CANNING

September 22, 2018

10am-12pm

<http://ucanr.edu/advancedcanning>

Class fee: \$5

UCCE Auditorium
2156 Sierra Way,
San Luis Obispo