

Garden Salsa Jam

Jean Groen - Apache Junction, AZ

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You can find marinated cactus in the Mexican food section of grocery or specialty stores.

1 3/4 cups tomatoes, peeled, seeded and chopped

3/4 cup nopalitos (canned marinated tender cactus), rinsed, drained and chopped

1/2 cup onion, chopped

1/2 cup fresh cilantro, finely chopped

1/2 cup tomato sauce

1/3 cup pickled jalapenos, chopped

1 teaspoon lime peel, finely shredded

2 tablespoons fresh lime juice

1/4 teaspoon bottled hot pepper sauce

4 1/2 cups sugar

1 teaspoon salt

3/4 cup water

1 package (1.75 ounce) regular powdered fruit pectin

In a very large bowl, stir together the tomatoes, nopalitos, onion, cilantro, tomato sauce, jalapenos, lime peel and juice, hot pepper sauce, sugar and salt. Let stand 10 minutes, stirring occasionally.

In a small saucepan, stir together the water and pectin. Bring to a full rolling boil, stirring occasionally. Boil for 1 minute. Pour over the vegetables. Stir for 5 minutes.

Spoon the jam into half-pint freezer containers, leaving 1/4-inch headspace. Seal, label, and freeze up to three months.

Thaw before using.

Serve with crackers and cheese.

Yield: 7 cups

Per Serving (excluding unknown items): 3654 Calories; 3g Fat (0.8% calories from fat); 6g Protein; 934g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 3556mg Sodium. Exchanges: 5 1/2 Vegetable; 0 Fruit; 1/2 Fat; 60 1/2 Other Carbohydrates.