

# Corn and Cherry Tomato Salsa

*Brighten up your day with ripe cherry tomatoes and fresh corn kernels mixed with jalapeño and zesty lime juice. This recipe is a perfect addition to your next summer cookout. It's delicious with chips, tacos, omelets, quesadillas, black bean dishes, enchiladas or burrito bowls.*

**Technique used:** Water Bath Canning

**Contributed by** Danielle Barse, Master Food Preserver Volunteer

**Source:** Ball

**Yield:** 6 pints or 12 half pints

## Ingredients

- 5 lbs cherry tomatoes quartered
- 2 cups corn kernels (about 2 large ears fresh, but frozen thawed is fine)
- 1 cup red onion finely chopped
- ½ cup bottled lime juice
- 2 jalapeño peppers, seeded and minced
- 1 tsp chipotle chili powder, optional
- ½ cup chopped fresh cilantro



## Instructions

1. **Before starting this canning project, review a guide such as “Step-by-Step Fresh Preserving of High Acid Foods Through Water Bath Canning” for detailed instructions.**
2. Prepare a boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set aside with bands.
3. Bring all the ingredients to a boil in a large stainless-steel or enameled saucepan. Reduce heat and simmer for 5-10 minutes, stirring occasionally.
4. Ladle the hot salsa into a hot jar, leaving 1/2-inch headspace. Remove air bubbles. Wipe the jar rim. Center the lid on the jar. Apply the band and adjust to fingertip tight. Place the jar in the boiling water canner. Repeat until all the jars are filled.
5. Process the jars 15 minutes, adjusting for altitudes over 1,000 ft. Turn off heat; remove lid of canning pot and wait 5 minutes. Remove jars from the canner to cool undisturbed, for 12 to 24 hours. Any unsealed jars should be refrigerated for immediate use.

## Notes

- This recipe can also be enjoyed without canning. After the cooking step, refrigerate the salsa and enjoy within 7 days.
- To guarantee the most delicious preserved foods, begin with the best-quality produce.
- Hot peppers contain capsaicin which may irritate your hands. The white pith inside and seeds are the most volatile, avoid handling directly or wear gloves.

## Resources

- Cornell Cooperative Extension of St. Lawrence County, Master Food Preserver Program  
<https://stlawrence.cce.cornell.edu/>
- National Center for Home Food Preservation: <https://nchfp.uga.edu/>