

Tomatillo Green Salsa

Yield: About 5 pints

5 cups chopped tomatillos
1-½ cups seeded, finely chopped long green chiles
½ cup seeded, finely chopped jalapeño peppers
4 cups chopped onions
1 cup bottled lemon or lime juice
6 cloves garlic, finely chopped
1 tablespoon ground cumin (optional)
3 tablespoons dried oregano leaves (optional) 1 tablespoon salt
1 teaspoon black pepper

Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Remove the dry outer husks from tomatillos; wash thoroughly. They do not need to be peeled or seeded.
2. Combine all ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce heat and simmer for 20 minutes, stirring occasionally.
3. Ladle hot into clean, hot pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed.
4. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
5. Process pint jars in a boiling water canner or steam canner 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

IMPORTANT: You can substitute green tomatoes for the tomatillos. The only other change you can safely make in this salsa recipe is to change the amount of spices and herbs. Do not alter the proportions of vegetables to acid and tomatoes because it might make the salsa unsafe. Do not substitute vinegar for the lemon juice.

Source: So Easy to Preserve, 2015.

