

## Tomatillo Salsa

*Yield: about 5 pints*

- 5 cups chopped, cored, husked tomatillos
- 1-1/2 cups seeded, chopped, long green chiles
- 1/2 cup seeded, finely chopped jalapeño peppers
- 4 cups chopped onion
- 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. 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.
2. Ladle hot salsa into hot jars, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot salsa. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
3. Process in a boiling water or steam canner for 15 minutes at 0- 1,000 feet elevation, 20 minutes at 1,001-6,000 feet, 25 minutes above 6,000 feet.

**Note:** You may use green tomatoes in this recipe instead of tomatillos.

**IMPORTANT:** 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: USDA Complete Guide to Home Canning, 2015*