

Tomatillo Salsa Verde



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Cooking Time: 45 minutes

Start to Finish Time: 1 hour 15 minutes

Preparation Time: 30 minutes

Yield: 12 1/2-pint jar

Categories: Salsa

Source: Adapted From - allrecipes, fresh preserving, tomatoville and the foodnetwork

Serving Ideas: Great with chicken, pork or on poached eggs.

Description: Using fresh, homegrown tomatillos gives this salsa a fabulous flavor with just a hint of bite. Great for canning.

Ingredients

3 lbs Tomatillos, fresh, husked and washed
1 1/2 c White Onion, chopped
5 med gloves Garlic, diced
3 lg Poblano Peppers, diced
6 T Cilantro, chopped
6 T Mexican Oregano
2 T ground Cumin
1/4 t Cayenne Pepper
4 med Limes, zest and juice
1 1/2 t Sea Salt, or to taste
6 c Water

Directions -

After washing and husking the tomatillos, place them along with the onion, garlic and poblano peppers into a saucepan. Season with cilantro, oregano, cumin, cayenne, lime zest and juice and salt. Add the water.

Bring to a boil over high heat, then reduce the heat to med-low and simmer until the tomatillos are soft, 30 minutes or so. Taste and adjust seasoning as necessary.

Remove any excess liquid if need be. Using an immersion blender, blend the batch until it is slightly "chunky". You don't want large pieces, but small, relish sized pieces. Taste and adjust as necessary.

Prepare 12, half-pint canning jars. Fill to 1/4" from the top and put lids and rings on. Hot pack for 25 minutes.