

Salsa Verde

Yield: 3-4 pints

24 tomatillos, soaked, husked, roasted and skinned if desired
4 ea Serrano or jalapeño with or without seeds
1 onion, peeled and diced
4 garlic cloves, peeled and smashed
1 cup cilantro
¼ cup lime juice
TT Salt and pepper

Method:

Mix tomatillos, chilies, onions and garlic together. Cook until tender and reduced. Finish with cilantro and lime juice. Place in pint jars, ½ inch head space. Seal and process in a boiling water bath for 20 minutes

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)

