

## **TOMATILLO SALSA VERDE**

Makes about 7 (16 oz) one pint jars

- 6 lbs tomatillos
- 3 white onion
- 4 medium green chilies
- 4 serrano peppers
- 2 jalapeno peppers
- 12 cloves garlic
- 3 bunches cilantro
- 6 tsp ground cumin
- 3 tsp salt
- 3 tbsp apple cider vinegar
- 3 limes, juiced

1. Roast tomatillos, onions, peppers, and garlic. 5 min each side in broiler.
2. COMBINE all ingredients in blender.
3. LADLE salsa in to hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust so fits fingertip tight.
4. PROCESS filled jars in a boiling water canner for 15 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when pressed down in the center.