



## **GREEN TOMATO SALSA VERDE**

2 pounds green tomatoes  
1 medium white onion  
4-6 cloves raw garlic  
10-14 fresh jalapeños or your favorite green chiles  
1 bunch cilantro  
Juice of 2 limes  
Salt to taste or about 2 teaspoons  
Water, if thinner consistency is desired

In a cast iron skillet or under the broiler, cook the tomatoes, onion, garlic, and chiles, turning frequently, until they begin to blacken all over and are soft. The garlic will likely be ready before everything else. Alternatively, you can boil the first four ingredients in salted water for 10-15 minutes until the tomatoes are soft and squishy. Next, transfer all to a food processor or blender and allow to cool for 10 minutes. Add the cilantro, salt, and lime and process into a coarse purée.

Thin with several tablespoons of water if a thinner salsa is desired.

Use immediately, refrigerate for up to two weeks, or freeze for up to six months. To can, ladle salsa into sterilized pint jars leaving 1/4 inch of head space; top with clean and sterilized two-piece lids. Process in a boiling water bath for 20 minutes. Store in a cool, dark place.

Adapted from a recipe by April McGreger.