

Roasted Tomatillo Verde Salsa



Ingredients

- 4 lb. tomatillos, husks removed
- 2 medium-size white onions, each cut into 8 wedges
- 2 jalapeño or serrano peppers
- 6 garlic cloves, peeled
- 1/2 cup lime juice (about 6 limes)
- 1/4 cup coarsely chopped fresh cilantro leaves
- 2 tsp. salt
- 1 tsp. black pepper

Info

- **Prep:** 1 hour
- **Cook:** 20 min
- **Serves:** 3 pints
- [Source](#)

★★★★★ from 1 votes

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Rate



Chipotle

- 6-8 chipotles in adobo & drop the cilantro

Directions

1. Preheat oven to 425°F. Arrange tomatillos, stem side down, on a large rimmed baking sheet lined with aluminum foil. Place onions, jalapeño peppers, and garlic on prepared baking sheet. Bake at 425°F for 15 minutes or until garlic is softened. Remove garlic from baking sheet. Bake onion mixture 15 more minutes or until onion is tender and tomatillos and peppers are slightly

charred. Remove from oven and cool slightly. When peppers are cool enough to handle, remove stems and seeds.

2. Process roasted vegetables and garlic, in batches, in a food processor until smooth. Transfer to a 4-qt. stainless steel or enameled saucepan. Stir in lime juice and remaining ingredients. Bring to a simmer. Remove from heat.
3. Ladle hot salsa into a hot jar, leaving 1/2-inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band, and adjust to fingertip-tight. Place jar in boiling- water canner. Repeat until all jars are filled.
4. Process jars 20 minutes, adjusting for altitude. Turn off heat; remove lid, and let jars stand 5 minutes. Remove jars and cool.

[tomatillos](#), [salsa](#), [canning](#), [preserves](#), [cilantro](#), [jalapeno](#), [limes](#)

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