

Green Tomato Salsa

Makes 5 – 500-ml jars

This recipe has been adapted from Colleen @Grow Forage Cook Ferment for Ball Canning. The easiest way to prepare the ingredients is to pulse/chop them in a food processor.

7 cups chopped green tomatoes
2-3 jalapeno peppers, seeded
2 cups white onions, chopped (about 2 large)
2 cloves garlic, chopped
1/2 cup lime juice
1/2 cup chopped cilantro (about 1 bunches)
2 teaspoons ground cumin
1 teaspoon dried oregano
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

Prepare your boiling water canner. Heat 5 – 500ml jars in simmering water until ready to use, but do not boil. Wash lids in warm soapy water and set aside with bands.

Combine the tomatoes, hot peppers, onion, garlic, and lime juice in a large saucepan. Bring to a boil, then stir in the cilantro, cumin, oregano, salt, and pepper. Reduce the heat and simmer for 5 minutes.

Using a jar lifter, grab one canning jar, place on a towel or wooden cutting board, then ladle salsa into a hot jar leaving a ¼-inch headspace. Remove air bubbles with a chopstick. Wipe jar rim.

Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.

Once the water is boiling, process the jars for 20 minutes, adjusting for altitude. Turn off the heat, remove lid, and let jars stand in the water for 5 minutes. Remove the jars and let them cool undisturbed on a towel or wooden cutting board for 12-24 hours. Check lids for seal, they should not flex when the center is pressed. If they're not sealed refrigerate the jar.