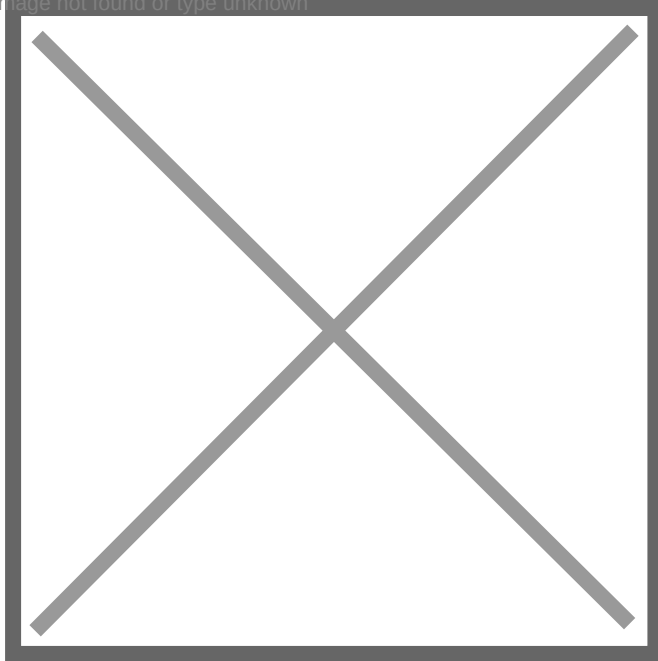




Spicy Green Tomato Salsa

Jacob · 29/09/2024

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Prep Time

40

Difficult

Medium

Servings

N/A

Description

This refreshing green tomato salsa with cilantro and lime juice gets some heat from spicy peppers. It tastes great served over cream cheese with tortilla chips for a gametime snack. It's a great way to save those green tomatoes when there is an early frost. I created this recipe with the assistance of my daughter-in-law Carolyn and her niece Felicia. Thanks to both of you.

Ingredients

- - 12 ½ cups chopped green tomatoes - 2 onions
- chopped - 4 jalapeño peppers
- sliced into ½-inch-thick rings - 4 serrano peppers
- sliced into ½-inch-thick rings - 1 red bell pepper
- cut into chunks - 1 cup chopped fresh cilantro - ¼ cup raw sugar - 3 tablespoons minced garlic - 2 ½ tablespoons chopped fresh oregano - 1 tablespoon cayenne pepper - 6 limes
- juiced
- divided - 1 tablespoon apple cider vinegar

Instructions

1. Combine green tomatoes
2. onions
3. jalapeño peppers
4. serrano peppers
5. and red bell pepper in a large bowl. Mix cilantro
6. sugar
7. garlic
8. oregano
9. and cayenne pepper together in a small bowl. Fill a blender with about 2 cups tomato mixture
10. 1 teaspoon lime juice
11. and 1/4 of the spice mixture; blend to desired consistency and pour into a large bowl. Repeat blending with remaining tomato mixture
12. lime juice
13. and spice mixture
14. working in batches
15. until all ingredients are blended. Stir vinegar into salsa. Portion salsa into bags and store in the freezer or refrigerator. Recipe Tip Remove seeds from 2 to 3 jalapeños for a milder salsa.