

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Green Tomato Salsa

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Green tomatoes are part of the base of this salsa, so you have to cook it. However, it's worth the effort! Just watch out for the heat level, it'll getcha...

*2 cup finely chopped hot peppers (jalapeños, Serranos, and the like)
1 ½ cup finely chopped red onion
¼ cup finely chopped red bell pepper
2 ½ cup finely chopped green tomatoes
2 ½ cup water
4 cup chopped ripe tomatoes
2 tsp dried Italian seasonings
4 tsp sea salt
3 Tbsp balsamic vinegar*

Combine all ingredients in a large saucepan or a Dutch oven and bring to a boil. Reduce heat to simmer and cook for 90 minutes to 2 hours. Let cool, then put into sealable glass jars and refrigerate. Keeps for a couple of weeks.

Most any chiles will work, and you can add or remove chiles pretty much at will. If you remove quite a bit of the chiles, though, I suggest you replace with bell peppers (green, red, doesn't matter). Just remember, this sauce can be deadly hot if you want!

Yield: About three pints of very hot sauce

Preparation time: 20 minutes

Cooking time: 90-120 minutes

