

Cilantro Lime Enchilada Sauce

6 cups tomatillos
1/2 cup onion, roughly chopped
3 cloves garlic, halved
1 jalapeno, roughly chopped
1 Anaheim pepper, roughly chopped
3 Tbsp cilantro
1/2 tsp cumin
1 1/2 tsp salt
1 -1 1/2 cup water
olive oil
1/4 cup lime juice
1 fresh lime

In a sauté pan add tomatillos, onion, garlic, and peppers. Drizzle with olive oil and sauté for a few minutes on med-hi. Add water, cilantro, cumin, and salt. Cover and reduce heat to low. Let simmer for about 10 minutes. When the tomatillos are soft add everything to a food processor or blender and blend until smooth. Add 1/4 cup lime juice, stir completely. Pour into hot jars. This recipe make 3 pints. Then squeeze 1/4 of the lime into each jar. Process pints 40 minutes in a hot bath canner.

