



**SOUTH DAKOTA STATE  
UNIVERSITY EXTENSION**

# Tomatillo

**In season:**



**Summer**

**Preserve it  
to enjoy year  
round!**

## Water Bath Canner

### 1. Prep

- Fill canner with 2-3 inches warm water
- Select firm, green tomatillos with dry husks
- Remove husk, wash, and leave whole
- Boil until tender, 5-10 minutes
- Drain
- Add lemon juice to each jar
  - » Add 2 Tablespoons of bottled lemon juice to each quart, 1 Tablespoons to each pint

### 2. Pack

- Pack jars loosely with hot tomatillos
- Fill jars with hot cooking liquid, leaving ½ inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings finger tight

### 3. Processing

Fill canner with jars and ensure jars are covered with 2 inches of water

- » Pint: 40 minutes
- » Quart: 45 minutes
- » Altitudes above 1,000 feet require adjustment in processing time

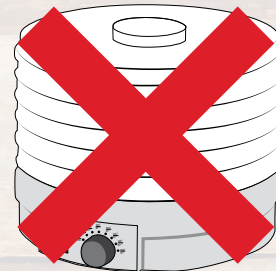
Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

## Freezing

- Select firm, green tomatillos with dry husks
- Remove husk, wash, and leave whole
- Pack loosely into container
- Leave ½ inch headspace
- Seal and freeze

## Drying

The National Center for Home Food Preservation does not recommend drying tomatillos.



## Sips/Tricks:

An average of 14 pounds is needed per canner load of 7 quarts; an average of 9 pounds is needed per canner load of 9 pints.

*Source: National Center for Home Food Preservation*

## Tomatillo Green Salsa

### Ingredients

- 5 cups chopped tomatillos
- 1 ½ cups long green chiles, seeded, chopped
- ½ cup jalapeño peppers, seeded, finely chopped
- 4 cups chopped onions
- 1 cup bottled lemon or lime juice
- 6 cloves garlic, finely chopped
- 1 Tablespoon ground cumin (optional)
- 3 Tablespoons dried oregano (optional)
- 1 Tablespoon salt
- 1 teaspoon black pepper

### Directions

1. Remove the dry outer husks and wash the tomatillos.
2. Skin the long green chiles if desired.
3. Combine all the ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce the heat and simmer for 20 minutes, stirring occasionally.
4. Ladle the hot mixture into hot jars, leaving ½ inch head space. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel.
5. Secure lids and process in a boiling water bath canner for 15 minutes (altitudes above 1,000 feet require increased processing time, see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes about 5 pints

Source: [National Center for Home Food Preservation](#)

## Tangy Tomatillo Relish

### Ingredients

- 12 cups tomatillos, chopped
- 3 cups jicama, finely chopped
- 3 cups onion, chopped
- 6 cups plum-type tomatoes, chopped
- 1 ½ cups green bell pepper, chopped
- 1 ½ cups red bell pepper, chopped
- 1 ½ cups yellow bell pepper, chopped
- 1 cup canning salt
- 2 quarts water
- 6 tablespoons whole mixed pickling spice
- 1 tablespoon crushed red pepper flakes (optional)
- 6 cups sugar
- 6 ½ cups cider vinegar (5%)

### Directions

1. Dissolve the canning salt in water. Place chopped tomatillos, jicama, onion, tomatoes and bell peppers in a large saucepan. Pour canning salt solution over vegetables and heat to boiling.
2. Simmer for 5 minutes then drain vegetables through a cheesecloth-lined strainer until no more water drips through.
3. Wrap pickling spice and red pepper flakes in a double-layer cheese cloth and tie at the top.
4. Mix sugar, vinegar and cheesecloth with spices in a saucepan and bring to a boil. Add vegetables, return to boil, reduce the heat and simmer for 30 minutes uncovered. Remove spice bag.
5. Fill relish mixture into hot jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel.
6. Secure lids and process for 15 minutes (altitude above 1,000 feet require increased processing time, see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes 6 to 7 pints

Sources: [National Center for Home Food Preservation](#)

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