

FRESH CORN SALSA



INGREDIENTES

- 10 ears of corn
- 1 medium onion, chopped
- 1 - 7 oz can diced green chilies
- 1 bunch of green onions, chopped (include white and green parts)
- 2 cups chopped tomatoes (skinned if you like)
- 4 cloves garlic
- 1 cup lime juice
- 1/2 lemon juice
- 1 tablespoon salt
- 1 tsp. black pepper
- 1 tablespoon cumin
- 1 tablespoon dried cilantro



Directions

1. Cut the corn from the cobs and put it in a large pot.
2. Chop up the other vegetables, spices and juices and add them to the pot.
3. Blend everything together and cook until it comes to a boil.
4. When it comes to a boil, lower the heat to a simmering boil and cover with a lid. Simmer for 10 minutes.
5. Fill sterilized pint jars to 1/2" of the rim. Wipe the rim and add a lid.
6. When all of the jars are filled, put in a water bath canner. Bring the water to a boil and then time the canning for 15 minutes.
7. Remove the jars from the canner and allow to cool on the counter. Check for a seal!
8. If the jars don't seal for some reason, put them in the fridge and use within a couple of weeks.