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Tomatillo Salsa

3 cups husked, chopped tomatillos
½ red onion, finely chopped
½ white onion, finely chopped
2 tablespoons cilantro, chopped
3 jalapenos, chopped
2 teaspoons cumin
2 garlic cloves, minced
½ cup white wine vinegar
1 lime, juiced
Salt

Place all of the ingredients in a heavy pot. Bring to a boil and reduce heat. Simmer for 20 minutes. Mash with a potato masher. Preserve in hot jars or cool down and refrigerate.

Serve with chips or use for baking fish or chicken enchiladas with sour cream. Enjoy!

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