

Salsa Verde

Ingredients

1 1/2 lb Tomatillos
1/2 c Onion (chopped)
5 c Garlic
1/2 c Cilantro (chopped)
1 T Lime Juice
2 Jalapenos (ribs/seeds removed,
chopped)
0 ds Salt

Instructions

1. Remove papery husks from tomatillos and rinse well. Cut the tomatillos in half and place cut side down on a foil-lined baking sheet. Add garlic cloves in their skin. Place under a broiler for about 5-7 minutes to lightly blacken the skins of the tomatillos.
2. Place the cooked tomatillos, lime juice, onions, garlic (peel first), cilantro, chili peppers in a blender and pulse until all ingredients are finely chopped and mixed.
3. Season to taste with salt. Cool in refrigerator prior to using.