



Salsa Verde / Green Salsa with Tomatillos

1/2 lb. tomatillos (4-6)
1/4-1/2 onion
2-4 jalapeño chiles
1 clove garlic
1/4-1/2 avocado
Handful of fresh cilantro leaves
Juice of 1 lime
Salt to taste, c. 1/4 teaspoon.
Makes c. 2 cups

Remove husks from tomatillos & rinse. Boil in water for 8-10 minutes until softened; drain. Combine all ingredients in food processor or blender and blend to a coarse puree. Place in non-metallic dish and let stand for several minutes to blend flavors; adjust for salt. Alternately, pan-roast tomatillos, onion, chiles and garlic on foil-covered skillet until all are softened and browned/blackened in spots, and process as above.

