

Green Salsa

Ingredients:

1 ½ pounds tomatillos

½ cup chopped white or yellow onion

2 cloves (or more) garlic, unpeeled

½ cup chopped cilantro leaves and stems

1 TBS fresh lime juice

2 jalapeno or serrano peppers, stemmed seeded and chopped (be careful...maybe use less)

Salt to taste

Instructions

1. Preheat the broiler.
2. Remove the husks from the tomatillos and rinse if needed.. Cut the tomatillos in half and place cut side down on a foil-lined broiler sheet. Add the unpeeled garlic cloves. Broil for 4-7 minutes until somewhat tomatillos are mostly blackened.
3. Combine the cooked and cooled tomatillos, peeled garlic and remaining ingredients in a blender and pulse until well chopped and mixed.
4. Add salt to taste. Cool, then refrigerate. Serve with chips. Or saute vegetables and add this salsa.

The story behind this recipe. My husband asked for a fajita feast for his birthday dinner. This recipe is fantastic. Easy and delicious. It made so much, I froze half of it.