

# GRILLED VERDE SALSA

Grilled Verde Salsa is made of tomatillos. This tangy salsa is an excellent condiment for burritos and tacos.

## YIELDS APPROXIMATELY 10 OZ.

- a grill, oven, broiler or cast-iron pan
- a food processor or a blender
- a mixing bowl
- 1/2 dozen medium-sized tomatillos, husk removed and washed
- 1 whole jalapeno pepper
- 1 garlic clove with paper skin still on
- 1/4 of a peeled white onion
- 1/4 cup chopped cilantro
- 1 lime (or approximately 2 tablespoons of juice)
- 1/4 teaspoon of salt

1. Pre-heat grill to medium heat, an oven or broiler to 375°F or a cast iron skillet on the stove top.
2. Place tomatillos, garlic, jalapeno, and onion on grill.
3. Grill for approximately 8–10 minutes or until they are cooked through. You will need to move them around occasionally so that they cook evenly. The amount of char or grill marks is for each individual to determine based on personal preference. The important factor is making sure all ingredients are cooked through.
4. Let the grilled ingredients cool.
5. Peel garlic and place in the food processor or blender.
6. Remove stem from jalapeno and cut in half. If desired remove seeds and ribs (leave in for more heat and spiciness). Add to the processor.
7. Add about 2 tomatillos and the onion to the food processor and pulse. Open it and make sure there are no large chunks of garlic, jalapeno or onion.
8. Add remaining tomatillos and cilantro; pulse until you have reached your desired consistency.
9. Pour salsa into a mixing bowl; add lime juice and salt. Stir it all together until it is blended.

## HELPFUL HINTS

You can substitute 2 - 3 medium tomatoes for the tomatillos.

The heat level will mellow after this salsa sits.

Use gloves or coat hands with oil before handling the jalapeno.

When chopping cilantro using some stem is good because it has a lot of flavor.

To make a creamy version add an avocado in the last food processor step, this makes a great condiment for tacos etc.

