

Salsa Verde (Tomatillo Salsa)

Ingredients

1 lb. fresh tomatillos (8-10)

1 large or 2-3 regular size onions chopped into chunks

7 cloves fresh garlic

½ cup chopped fresh cilantro

Juice from 1 lime

1 jalapeno pepper- seeds removed

1 hot goathorn pepper – seeds removed

1 tsp. salt

Preparation

Remove husks from tomatillos and rinse under cold water until sticky film is gone. Cut them into quarters and add to bowl of food processor. Add garlic and onion chunks. Process until smooth. Add cilantro, peppers and lime juice, process until thoroughly combined.

Remove salsa from processor bowl and add to saucepan. Salt and bring to a boil over medium heat. Stir salsa occasionally and cook until thickened (about 15-30 minutes). Cool – place in airtight container and refrigerate. Will hold for 7 to 10 days. Excellent as a salsa dip, on grilled meats, flavorful addition to chili or as condiment on eggs or in sandwiches.