

# Tomatillo Salsa Verde

To cook the tomatillos, you can either roast them in the oven, or boil them. Roasting will deliver more flavor; boiling may be faster and use less energy. Either way works, though boiling is a more common way to cook the tomatillos.

## Ingredients

1 1/2 lb tomatillos  
1/2 cup chopped white onion  
1/2 cup cilantro leaves  
1 Tbsp fresh lime juice  
1/4 teaspoon sugar  
2 Jalapeño peppers OR 2 serrano peppers,  
stemmed, seeded and chopped  
Salt to taste



Remove papery husks from tomatillos and rinse well.

**Roasting method** Cut in half and place cut side down on a foil-lined baking sheet. Place under a broiler for about 5-7 minutes to lightly blacken the skin.

**Boiling method** Place tomatillos in a saucepan, cover with water. Bring to a boil and simmer for 5 minutes. Remove tomatillos with a slotted spoon.

Place tomatillos, lime juice, onions, cilantro, chili peppers, sugar in a food processor (or blender) and pulse until all ingredients are finely chopped and mixed. Season to taste with salt. Cool in refrigerator.

Serve with chips or as a salsa accompaniment to Mexican dishes.

Makes 3 cups.