

Salsa Verde (Green Salsa)

Recipe provided by Zulema Baker

Ingredients

12 tomatillos, husks removed* (find in well stocked supermarkets or Latin American Markets)
1 whole fresh jalapeno pepper
½ yellow onion, roughly chopped
2 cloves garlic, peeled
½ bunch cilantro
2 tablespoons olive oil
1 teaspoon salt or to taste

Mise en place! (Everything in its place)

Directions

1. Rinse tomatillos and jalapeno. Place both in medium saucepan and add just enough cold water to cover.
2. Bring to a simmer and cook 5-7 minutes, just until the tomatillos become soft, and turn lighter in color.
3. Drain and place in blender container.
4. Cut off and discard tough bottom stems of cilantro. Cut cilantro in half crosswise.
5. Add the cilantro, garlic and onion to the blender container.
6. Blend on medium speed about 1 minute.
7. Heat olive oil in pan, add salsa and cook 5 minutes. Remove from heat. Will keep 4-5 days refrigerated or can be frozen.

Serve with tortilla chips or use as a sauce on beans, eggs, burritos, enchiladas, etc. Mix with nacho cheese and pour over tortilla chips.

Notes: If you want a hotter salsa, you can add another jalapeno. Slightly roast in a pan, blend with small amount of salsa and mix back in.
* If husks are difficult to remove, place in brown paper bag on counter top for a couple of days.

[Link to Video](#)

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