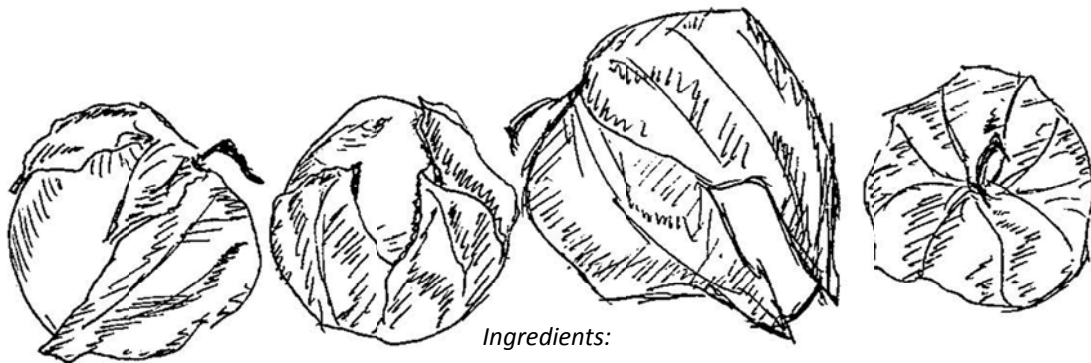


Tomatillo Salsa Verde



Ingredients:

2 pints (1.5 lbs) tomatillos; ½ cup chopped white onion;
3 medium cloves garlic; ½ cup cilantro leaves; 1 Tbsp lime juice
¼ tsp sugar; 2 Jalapeño peppers, seeded & chopped; salt

Remove papery husks from tomatillos and rinse well. Halve and place cut side down on a foil-lined baking sheet. Broil for 5-7 minutes, removing from heat when skin is lightly blackened.

Combine tomatillos, onions, garlic, cilantro, Jalapeño, lime juice and sugar in a food processor (or blender) and pulse to create a small, rough chop.

Remove ingredients to serving dish, season to taste with salt and ensure salsa is well mixed. Cool in refrigerator before serving.