

# Salsa Verde

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## **Green salsa (Makes about 2 cups)**

6 *tomates verdes* (called tomatillos in the U.S.)

3 serrano *chile* peppers

1 clove garlic

1-2 TBSP chopped white onion

1 tsp salt to taste

5-7 cilantro leaves (like the one pictured above)

→ Remove the husks of the *tomates verdes* and wash the tomatoes thoroughly to remove the sticky residue. Place them in a medium-sized pot. Rinse the serranos and cut off the stems. Place them in the pot with the *tomates verdes*. Remove the papery shell from one clove of garlic and place it in the blender with the *tomates* and serranos. Fill the pot until the *tomates* are covered with water.

→ Bring the *tomates*, serranos, and garlic to a boil over medium heat. Let them boil for 12-15 minutes until the *tomates* are tender.

→ Using a pair of tongs, remove the *tomates*, serranos, and garlic from the water and place them in the blender. Add the chopped onion and the salt. Begin by blending on low and increase the speed once the mixture comes together. Blend until smooth (about 30 seconds).

→Stop the blender and add the cilantro. Gently pulse to incorporate the cilantro. (Don't overmix. You still want to see pieces of the cilantro in the salsa.)

→Sample to make sure the salt amount is right. Allow to cool before storing in a container in the refrigerator.

NOTES:

- Even though *tomates verdes* means green tomatoes, these should not be confused with green, unripe tomatoes.
- In the U.S., you should look for tomatillos (*tomates verdes*), which look like green tomatoes with a papery husk. They will be about the size of a small to medium tangerine.

*Recipe Source: Adapted from the Mexico in My Kitchen blog*

