



TOMATILLO SALSA VERDE

From the Kitchen of: Ryan Poe, Owner, The Hungry Locavore

Preparation Time: 20 minutes | **Cook Time:** 15-20 minutes | **Yield:** 3-5 cups

This is a great summer salsa that is quick, easy, and tasty! Ryan grew up making this recipe with his grandma in the height of the summer with fresh produce out of her garden. Ryan's grandmother was a professional chef and gardener. Years later, Ryan now grows both purple and green tomatillo varieties in his own garden just so he can make this quick and easy salsa.

This salsa is great with tortilla chips or topped onto tacos or burritos. Ryan loves Mexican food, and this salsa is a staple in Latin American cuisine, serving as a base ingredient for many dishes you might find in that part of the world.

Ryan says, "in Michigan, we can source all ingredients apart from citrus from local farms or CSA boxes. At the Hungry Locavore, we feature these ingredients several times each summer in our Mexican themed box menus and its always a huge hit for folks that make it."

INGREDIENTS:

- 1 1/2 pounds fresh tomatillos
- 2 hot peppers, jalapeño or serrano work best (omit for mild salsa)
- 1/2 cup white onion, diced
- 3 large garlic cloves, peeled
- 1/2 cup cilantro leaves, plucked from stems
- 1 Tablespoon fresh lime juice (or lemon juice)
- Salt and Pepper, to taste

Tomatillos are a fruit native to Mexico, where people have grown since as early as 900 BCE!

Tomatillos are tangy, citrusy, and slightly sweet. They are available locally between July and September, and are best stored in a paper bag in the fridge for up to 3 weeks.

INSTRUCTIONS:

- Set the oven to broil.
- Place foil on a baking sheet.
- Remove the husk from the tomatillos, then wash them and cut them in half, placing them face-down on the foil in the baking tray.
- If using, cut the hot peppers in half, remove the seeds and stem, then place them on the foil with the tomatillos and garlic cloves
- Place the baking sheet in the oven on broil for 15-20 minutes, until the vegetables have become golden and browned, or slightly charred (this brings out the flavor in the vegetables).
- When done broiling, dump the broiled vegetables, juice and all, into a blender and then add the fresh chopped onion, cilantro leaves, and lime juice.
- In the blender, "pulse" the salsa to your desired texture. This salsa is best slightly chunky.
- Taste the salsa and add a pinch of salt and pepper, if desired.
- Eat the salsa fresh out of the blender as a warm salsa or chill it in the refrigerator before serving for a thicker consistency. Enjoy!