

SALSA VERDE

NL#4-14 8/30/03

from "**A Cowboy in the Kitchen.**" Grady Spears and Robb Walsh
Submitted by member Colleen Howland

I came across this recipe for tomatillos.....had never made anything with them before.
(Most popular salsa in Texas & Mexico- great enchilada sauce also)

13 tomatillos
1/4 bunch cilantro- stems removed & leaves chopped
3 fresh Serrano chiles, stemmed & chopped
1/2 cup thinly sliced scallions (about 5)
1 1/2 tsp minced garlic
1/4 c red bell pepper, cut into 1/8" dice
2 Tbsp honey
1 tsp fresh lime juice
Kosher salt to taste

Husk tomatillos by removing paper cover, rinse and place in saucepan. Just cover with water, bring to boil, then turn down heat and simmer for 3-5 min until tender but still green.

Remove from heat, drain, and coarsely chop in food processor. Pour into bowl and add cilantro, scallions, chiles, garlic, pepper, honey, & lime juice. Mix well, season with salt.

Will keep up to 1 week in refrigerator.