

# ROASTED TOMATILLO SALSA

Source: Mexican Everyday by Rick Bayless

Prepared by: Mark O'Dell , May 2016

Makes: 1 ½ cups

4 medium (about 8 ounces total) tomatillos, husked, rinsed and halved

2 large garlic cloves, peeled

Hot green chiles to taste (2 serranos or 1 jalapeno), stemmed and roughly chopped

About 1/3 cup (loosely packed) chopped cilantro

½ small white onion, finely chopped

salt

Set a large (10 inch) nonstick skillet over medium-high heat (if you don't have a nonstick skillet, lay in a piece of foil). Lay in the garlic and tomatillos, cut side down. When the tomatillos are well browned, 3 or 4 minutes, turn everything over and brown the other side. (The tomatillos should be completely soft).

Scrape the tomatillos and garlic into a blender or food processor and let cool to room temperature, about 3 minutes. Add the chiles, cilantro and ¼ cup of water. Blend to a coarse puree. Pour into a salsa dish and thin with a little additional water if necessary to give the salsa an easily spoonable consistency.

Scoop the chopped onion into a strainer and rinse under cold water. Stir into the salsa. Taste and season with salt, usually about ½ teaspoon.

*Cook's Note: I served this with the Seafood Salad Tacos*

