

SMOKY CHIPOTLE SALSA WITH PAN ROASTED TOMATILLOS

Source: Mexican Everyday by Rick Bayless

Prepared by: Laura Lutz , May 2016

Makes: 1 ¼ cups

3 garlic cloves, peeled
6-8 tomatillos, husked, rinsed and cut in half
2 canned chipotle chiles en adobo
Salt

Set a large (10 inch) nonstick skillet over medium high heat. Lay in the garlic and tomatillos (cut side down). When the tomatillos are well browned, 3-4 minutes, turn everything over and brown the other side. (The tomatillos should be completely soft).

Scoop the garlic and tomatillos into a blender jar or food processor, along with the chiles and ¼ cup water. Process to a coarse puree. Season with salt. Pour into a bowl and cool.

Serve with chips.

Cook's Note: I added some of the liquid from the can of chipotles. Gave extra smoky flavor. This salsa has kick!!! This is the darker salsa in the top right in this picture.

