



TOASTED TOMATILLO SALSA

Ingredients:

- 1 lb tomatillos
- 4 jalapeño chilies or 2 Anaheim chilies
- 2 cloves garlic, peeled and chopped
- 1 small mild onion, peeled and chopped
- $\frac{1}{2}$ t. sugar
- 1 t. kosher salt
- $\frac{1}{3}$ c. water

Method:

Husk tomatillos, rinse, and pat dry. Arrange on broiling pan and place as close as possible under oven broiler until blistered, about 5 min. Turn over and broil other side, about 4 min. Reserve juices. Cool.

Toast chilies and garlic in a dry, heavy skillet until softened and blistered—about 15 minutes for the garlic, 10 minutes for the chilies.

Place tomatillos with juices in a blender or food processor. Add toasted chilies and garlic, onion, sugar, salt, and water. Puree until smooth. Refrigerate a few hours before serving to allow flavors to develop.

--The South 47 Farm, Redmond