

Homemade Salsa Verde

Yields: 3 pints of salsa

Ingredients

1. 6 medium to large tomatillos
2. 2 small or 1 large sweet yellow Vidalia onion
3. 2 jalapeños
4. 1 small bushel of cilantro
5. 2 tsp lime juice
6. Your favorite tortilla chips
- 7.

Directions

1. Turn your oven on to broil and move your oven rack to the highest level. This will help with the charring/ roasting. It will also save time too.
2. Unwrap your tomatillos and place them tops down on a baking sheet. Next, peel and quarter your yellow onion. Next, remove the tops of the jalapeños and cut them in half lengthwise.
3. Put into oven on broil for 10 minutes, then flip and broil another 10 minutes.
4. While those are in the oven, grab your food processor (blender will work also) lime juice, and cilantro.
5. Grab half of the bushel of cilantro, rinse, and cut off the stems. Then roughly chop the leaves and put into the food processor.
6. Once you take the tomatillos and jalapeños out of the oven, set them aside and let them rest and cool.
7. Take one of the jalapeños and a spoon and gently drag the spoon across the seeds to remove the seeds from the jalapeño. Repeat

as you wish. For more heat, leave the seeds. For a milder salsa, remove all seeds.

8. Slice the jalapeños and half each onion quarter and put into the food processor with the cilantro.
9. On low settings, select chop. The goal is small, diced jalapenos and onions and cilantro. Roughly 10-20 seconds on chop.
10. Pour into a large bowl and set aside.
11. Now add the 6 large tomatillos to the food processor. Pulse the tomatillos about 5-6 times. They should be more puree in appearance.
12. Pour into your bowl with the jalapeños and onion. Start folding the tomatillos into the onions and jalapeños.
13. Once the tomatillos are folded in, add 2 TSP of lime juice and fold into the mixture.
14. Now dig in with your favorite tortilla chips!

Notes

1. For smaller batches, half the above recipe.
2. For a more spicy salsa, you can add a serrano pepper or a poblano pepper to the salsa.
3. If you like your salsa more smooth, use the puree setting on your processor. If you like your salsa more on the chunky side, use the pulse or chop feature on your processor. Also, do not process in the processor for as long to achieve the chunky salsa.
4. You can serve this salsa cold or warm. It tastes great either way!