**Salsa Verde**  
*Makes about 3 cups*

1 ½ pounds (about 12) tomatillos  
3 jalapeño peppers  
1 bunch fresh cilantro  
4 medium garlic cloves  
½ medium white onion, rough chopped  
1 Tablespoon ground cumin  
1 teaspoon vegetable oil  
Salt to taste

Remove dry outer husk from tomatillos. Wash tomatillos three times to remove residue from the fruit’s surface. Remove stems from jalapeño peppers; remove ribs and/or seeds if you like less heat.

Place tomatillos and jalapeño peppers in a stockpot; add enough cold water to cover. Place a lid on the pot. Cook over high heat until the jalapeño peppers are soft and tomatillos are tender. Remove pot from the heat and let stand for 15 minutes to finish cooking the inside of the tomatillos. Gently drain the stockpot contents into a colander to avoid breaking the tomatillos. Wipe out the stockpot and set aside.

Place tomatillos, jalapeño peppers, garlic, onion and cumin in blender container or bowl if using an immersion blender. Blend just until sauce is smooth. Do not over blend; ground tomatillo seeds will make the sauce thick and pasty rather than smooth and shiny. Heat oil in stockpot over medium heat. Pour in salsa and simmer for about 10 minutes. Cool.

Meanwhile, trim thick stems from base of cilantro bunch. Wash trimmed cilantro thoroughly; shake dry. Transfer salsa to blender container or bowl if using immersion blender. Add the cilantro and ½ teaspoon salt. Blend until cilantro is minced. Add more salt to taste.

Chill for 1 hour before serving. Serve with grilled meat or fish, Mexican dishes or simply as a dip for tortilla chips. Store in refrigerator for up to 5 days. Return to room temperature before serving.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.