

# SALSA VERDE

This salsa is packed with flavor! It's perfect for the cilantro enthusiast with its citrusy, fresh flavor.

**by Corporate Chef Kurt Kwaitkowski**

**Featured Food:** Cilantro

**Yield:** Makes about 3 cups

## Ingredients

1 ½ lb. (about 12) tomatillos	¼ medium white onion, rough chopped
3 jalapeño peppers	1 T. ground cumin
1 bunch fresh cilantro	1 t. vegetable oil
4 medium garlic cloves	Salt to taste

## Preparation

Remove dry outer husk from tomatillos. Wash tomatillos three times to remove residue from the fruit's surface. Remove stems from jalapeño peppers (the heat is in the ribs and seeds; if you want less heat, remove the ribs and/or some of the seeds).

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 in cold water, drain and repeat washing until water remains clear. 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. Taste and add more salt as desired.

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.