

Juan O'Sullivan's Fresh Garden Salsa Verde Recipe:

Using fresh tomatilla and chile from the market to make salsa verde can make you a party salsa that your friends will rave about. It is very simple. All items listed are "to taste". If you want a cooked verde, simply grill the tomatillas in a little olive oil before you chop them. If you are wary of amts listed, especially heat levels from salsa, start with less and you can always add more.

Ingredients:

2 cups of chopped tomatilla (about 14 medium size tomatillas)

1 to 2 garlic cloves

1/4 cup minced onion

1/4 tsp of cumin

1/2 tsp of salt

1 tblsp finely chopped cilantro

1/4 cup chopped mild green chile (2 New Mexican and/or Poblano chile pods)

1 tblsp chopped hot chile (Jalapeno, Cayenne or Fresno chile)

1/2 tblsp chopped Sante Fe Chile (yellow hot chile which adds flavor and color)

Directions:

Remove husks from tomatillas, rinse and chop to your desired consistency. Remove water. Add salt and cumin. Stir in the rest of the ingredients. If using food processor, be careful not to chop to fine. All quan. listed here are "to taste". Always add less of something you are suspect of, like getting your salsa too hot. You can always add more.