

# Salsa Verde: Green Tomatillo Salsa

written by The Recipe Exchange | May 4, 2016

## **Ingredients**

8 ounces (5 to 6 medium) tomatillos, husked and rinsed  
Fresh hot green chiles, to taste (roughly 2 serranos or 1 jalapeno), stemmed  
5 or 6 sprigs fresh cilantro (thick stems removed), roughly chopped  
Scant 1/4 cup finely chopped onion  
Salt

## **Directions**

Whether you choose the verdant, slushy, herby freshness of the all-raw tomatillo salsa or the oil-colored, voluptuous, sweet-sour richness of the roasted version, tomatillos are about brightening tang. The buzz of the fresh hot green chile adds thrill, all of which adds up to a condiment most of us simply don't want to live without.

For the All-Raw version:

Roughly chop the tomatillos and the chiles. In a blender or food processor, combine the tomatillos, chiles, cilantro and 1/4 cup water. Process to a coarse puree, then scrape into a serving dish. Rinse the onion under cold water, then shake to remove excess moisture. Stir into the salsa and season with salt, usually a generous 1/4 teaspoon.

For the Roasted version:

Preheat a broiler.

Roast the tomatillos and chiles on a baking sheet 4 inches below a very hot broiler until darkly roasted, even blackened in spots, about 5 minutes. Flip them over and roast the other side, 4 to 5 minutes more will give you splotchy-black and blistered tomatillos and chiles. In a blender or food processor, combine the tomatillos and chiles, including all the delicious juice that has run onto the baking sheet. Add the cilantro and 1/4 cup water, blend to a coarse puree, and scrape into a serving dish. Rinse the onion under cold water, then shake to remove the excess moisture. Stir into the salsa and season with salt, usually a generous 1/4 teaspoon.