

EPICUREAN ESSENTIALS

Roasted Tomatillo Salsa

- 2 pounds tomatillos
- 1 -2 serrano peppers (or more according to taste)
- 2 small onions
- 8 large cloves garlic
- 1 t. coarse salt
- 1/4 c. fresh cilantro

Preheat broiler. Have a large sheet pan at hand.

Remove husks from tomatillos and wash off sticky residue - fruit and vegetable wash makes quick and easy work of washing away the stickiness! Cut tomatillos in half and place on sheet pan.

Remove stems from peppers and cut in half. Add to pan with tomatillos.

Peel and slice onion and lightly smash garlic cloves without removing the skin. Add onions and garlic to pan. Place 4" - 6" under broiler and cook until everything begins to brown.

Remove skins from garlic cloves and place all broiled ingredients in food processor along with the salt and cilantro. Process until as smooth as you like. Adjust seasoning to taste and enjoy!