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## Salsa Verde

*Uncooked Green Sauce*

From one of the Gourmet Clubs. Makes about 1 1/2 cups

Quantity	Ingredients	Preparation Notes
2	Serrano chilies or 1 or 2 Guero Jalapeno, finely chopped	<ul style="list-style-type: none"><li>• If using fresh tomatillos, preheat frying pan over medium heat. Place tomatillos in pan with husks on, toast, turning often until husks are brown and tomatillo flesh is soft. (about 10 minutes) Remove husks before using.</li><li>• Grind ingredients in the order given.</li><li>• Blend well between each addition</li><li>• If using a blender, add all ingredients and blend to a textured puree.</li></ul>
1 - 12 oz can	Tomatillos, drained or 8 fresh tomatillos (1/2 lb)	
2	Cloves Garlic, chopped	
1/4 C	Cilantro, chopped	
1/2 tsp	Salt	
2	Green onions, finely chopped or 3 Tbsp minced onion	
1/4 C	Water	