

Tomatillo Salsa

Roughly 1 lb. Tomatillo, cut in half and spread onto a cookie sheet
1 Red or green bell pepper cut into flat sections (optional)

Broil these for 4 minutes, remove flip them over and broil the other side for 5 min. They should be well braised (brown or black) when done. Remove and let cool. Cut these up coarsely by hand or in a blender but don't purée. Put into a bowl or sauce pan

Add the following (diced veggies as required)

¼ cup water

1 chili pepper

clove of garlic (or more)

1 small onion

3-4 table spoons cilantro

1 teaspoon salt

¾ teaspoon sugar

If you heat the whole mixture in a sauce pan for ten minutes it makes a great consistency but its fine with just the tomatillos roasted and the rest raw. Serve with dipping chips, on tacos, burritos etc.

Source: Jeff Shatford