

## Salsa de Tomatillo Verde, "Cruda" (not cooked)

Diane Kennedy's The Art of Mexican Cooking These recipes come from The Art of Mexican Cooking by Diane Kennedy, who has done for Mexican cuisine in this country what Julia Child did for French cuisine.

### Ingredients

1 lb. tomatillos, husks removed, rinsed  
1/2 cup cilantro, loosely packed, roughly chopped  
1 large garlic clove, peeled and roughly chopped  
2 tbsp. roughly chopped white onion  
1/2 tsp. (or to taste) sea salt *\*( you could also add an avocado)*

### Directions

Put the tomatillos into a pan, barely cover with water, and bring to a simmer. Continue to cook until the tomatillos turn a lighter, faded green and are just soft but not falling apart - about five minutes. Set aside to cool.

Put 1/4 cup of the cooking water into a blender jar, add the cilantro, garlic, onion, and salt, and blend until almost smooth. Drain the tomatillos and add them to the blender jar; blend them for a few seconds just to break them up roughly. The sauce should have a rough texture. This type of sauce is always better eaten the same day it is made; it will, of course, keep a day or two under refrigeration, but it loses color, separates, and looks sort of dull the day after.

## Salsa de Tomatillo Verde, 'Cocida' (Cooked )

### Ingredients

1 lb. tomatillos verdes (tomatillos), husks removed and rinsed  
4 chiles serranos (I've used jalapeños when I don't have serranos, but serranos are slightly hotter)  
2 Tbs roughly-chopped cilantro  
1 garlic clove, roughly chopped  
1 1/2 Tbs safflower oil (I use canola)  
sea salt to taste

### Directions

Put the tomatillos and fresh chilies (I cut the tops off) into a pan, cover with water, and bring to a simmer. Continue cooking until tomatillos are soft but not falling apart — about 5 to 10 minutes. Remove from heat. Strain, reserving 1/3 C of the cooking water.

*\*\*\*\*Alternative option to step above: Roast tomatillos and serranos instead of simmering*

Put the reserved cooking water into a blender, add the chilies, cilantro, and garlic, and blend until almost smooth. Add the tomatillos and blend to make a fairly smooth sauce. (10 seconds or so)

Heat oil in frying pan. Add the sauce and reduce over high heat until thickened. About 8 minutes. Add salt to taste.

Use less chilies if you don't like spicy foods. If I'm not using the sauce right away, I'll stop after the blending step and freeze the extra, and save the frying in oil and reducing step for when I actually use the sauce.

*From Edna's Kitchen*