

## Sauce/Salsa Verde

- A: 1# tomatillos, husked and quartered  
1 large onion, roughly chopped  
3 jalapeno peppers, halved and seeds removed  
2c garlic  
2t olive oil
- B: 2C roasted hatch green chile (or roast fresh with (A))  
1C cilantro, loosely packed  
2t vegetable broth powder (or pork pan drippings)  
2t cumin, ground  
6g salt, ground  
1 lime, juice of  
2t chili-lime seasoning, "wing dust" or other, optional
1. Place (A) in heavy pot, saute until some dark brown edges appear.
  2. Puree in blender with (B), using liquid to deglaze pot.
- Servings: 25



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*From the kitchen of David and Jennifer Deaven*