

Sauce/Salsa Verde

- A: 1# tomatillos, husked and cut in half
1 large onion, quartered
3 jalapeno peppers, halved and seeds removed
1c garlic
- B: 2C roasted hatch chile (or roast fresh with (A))
1C cilantro, loosely packed
2t vegetable broth powder (or pork pan drippings)
2t cumin, ground
9g salt, ground
1 lime, juice of

1. Place (A) cut-side down on a baking sheet, roast at 375F for 25 minutes, and place in blender.
2. Add (B) and puree.

Servings: 25

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From the kitchen of David and Jennifer Deaven