

Tomatillo Salsa Verde, by Krista Harper

Vegetables:

About 2 quarts tomatillos, husks removed and washed
1 head garlic
1 large onion (red or yellow)
2 medium tomatos (green zebras are great!)
2 jalapeño peppers
[small amount vegetable oil]

Seasonings:

1½ t. salt
Juice of 1 or 1½ limes, according to taste
2-3 T. chopped cilantro (optional for cilantro haters)

Equipment: BBQ grill, aluminum foil, pot, stick blender, and hot, sterile 8 or 16-oz. jars and lids (if preserving).

1) Cover grill with aluminum foil, brush lightly with oil, and lay vegetables in a single layer over medium heat. When vegetables turn brown on one side (about 5-7 minutes), flip them and continue grilling until evenly cooked (5 minutes). Take them off the grill--you can lift up the whole foil and put it on a cookie sheet or in a bowl.



3) Put grilled tomatoes and tomatillos in the pot. Peel the garlic and onions and add to pot. Cut stems off jalapeños and remove seeds if you prefer mild (more seeds=more heat). Add to pot.



4) Blend the whole mess right in the pot with a stick blender until it is as smooth as you like.



5) At this point, you can decide to preserve the salsa in jars for the winter—or not. It makes about 2 quarts.

If you are serving fresh: Stir in salt, lime juice, and chopped cilantro. Let cool and serve. Keeps about a week in the fridge.



If you are preserving: Have sterile, hot jars and lids on hand (straight out of a hot dishwasher works great). Heat the salsa until bubbling and simmer for 5 minutes. Turn off heat and quickly stir in salt, lime juice, and chopped cilantro. Ladle into hot jars, screw on lids with rings, and turn upside down on countertop (or seal in a boiling water bath). Let jars cool completely and test by pressing center of lid. If it doesn't give, you're ready to store. If it pops, refrigerate and eat within a week.

