

GREEN SAUCE (RAW OR COOKED)

Salsa Verde (cruda o cocida)

- 1 lb tomatillos, husks removed, and washed
- 1/2 cup white onion, peeled and chopped coarsely
- 1/2 cup cilantro, washed and chopped, loosely packed
- 1 fresh *serrano* pepper, washed, stem and seeds removed, chopped coarsely (or more, optional, see note)
- 1/2 tsp salt, or more, to taste
- 1 tbsp freshly squeezed lime juice

For raw sauce, place all ingredients in blender, pulse until incorporated, then blend for 1-2 minutes. Serve at room temperature; it will keep in a jar with lid in the refrigerator for up to two days, but flavour will quickly start to change, becoming bitter.

For cooked sauce, set a large pot about 3/4 full with water, on high heat, and bring on to boil. Add tomatillos and let cook until they start to change colour, and are easy to poke with a skewer, about 5 minutes. Drain into a colander, and place in blender with onion, cilantro and peppers. Pulse to incorporate, then blend for a couple of minutes, until uniform. Pour back into the empty pot, add salt; bring to boil, then simmer for 5 minutes. Turn off heat, sprinkle lime juice and stir to incorporate. Serve at room temperature; it will keep in a jar with lid in the refrigerator for one week. This recipe (cooked) is suitable for canning; for that purpose, bottle in canning jars while boiling hot (this recipe yields approximately 2 cups), and follow processing directions from a reputable website, such as Bernardin's.

This sauce needs at least 1 hot pepper for flavour; adding more to make it medium or hot is optional. Fresh *jalapeño* peppers may be used if *serranos* are not available. The raw sauce requires fresh tomatillos always. For the cooked sauce, whole frozen tomatillos may be used, follow the same instructions; canned tomatillos may be used, draining the water from the can, and proceeding with the pulsing and blending.