

Favorite Green Salsa

Makes 1½ cups

This is the quickest green salsa I have in my repertoire but also my favorite. I even use it for sandwiches. This is not a chunky salsa; it should have a hot-sauce consistency.

- 1 pound tomatillos (about 10)
- 1 jalapeno
- 1 serrano
- ¼ small yellow onion
- 2 tablespoons chopped cilantro
- 1 teaspoon kosher salt
- 2 teaspoons champagne vinegar
- 1 tablespoon light-flavored olive oil

Instructions: Run warm water over tomatillos to help loosen the dry husks. Peel or rub them off and wash tomatillos with paper towel to help remove sticky residue. Place tomatillos in a saucepan and cover with water. Add the jalapeno and serrano chiles. Bring to a boil then reduce heat and simmer for just 5 minutes.

Remove tomatillos and chiles to a blender jar (not a food processor). Add the onion and puree. Add the cilantro, salt, vinegar, 2

teaspoons water and the olive oil. Puree to a hot-sauce consistency.

Place in a bowl and serve with tacos. I like to store the remainder in clean, emptied clear olive oil bottles or even Corona beer bottles. I use a whole jalapeno chile (fresh) as a stopper for the bottle.

Per tablespoon: 10 calories, 0 protein, 1 g carbohydrate, 1 g fat (0 saturated), 0 cholesterol, 89 mg sodium, 0 fiber.