

TOMATILLO SALSA

Time: 10 minutes plus one hour's resting

- 2 cups husked, rinsed and chopped tomatillos (or use 1½ cups tomatillos and ½ cup cored and chopped ripe or green tomatoes)
- 2 medium poblano or other mild green fresh chilies, optional, preferably roasted and skinned
- 1 teaspoon minced garlic, or to taste
- ¼ cup chopped white onion
- Salt and pepper to taste
- Cayenne or minced jalapeño to taste, optional
- 1 tablespoon fresh lime juice, or to taste
- ¼ cup chopped fresh cilantro leaves.

1. In a bowl, combine tomatillos, poblanos if you are using them, garlic, onion, salt, pepper and cayenne or chili. Let stand at room temperature for up to an hour, or refrigerate for up to ½ day (bring back to room temperature before serving).

2. Taste and adjust seasoning, then stir in lime juice and half the cilantro; taste and