

Classic Tomatillo Sauce

This is one of the simpler versions of green sauce (no cilantro!). But I like its purity does not age well but begs to be eaten immediately after it's made.

INGREDIENTS:

- 1½ pounds tomatillos
- 1 cup water
- 1 teaspoon chicken bouillon paste (I use Better Than Bouillon brand)
- 2 garlic cloves
- 1 jalapeno pepper, stemmed, seeded and cut into pieces
- ½ cup minced onion
- ½ teaspoon salt
- 1 teaspoon freeze-dried red jalapeno peppers (optional)
- Pinch of sugar, if needed

INSTRUCTIONS: Preheat the broiler. Fill a large bowl with hot water. Add the tomatillos. Let them soak for at least 15 minutes, pushing them down in the water. Then peel off the husks, rubbing the tomatillos to remove any remaining husk and stickiness.

Line a baking sheet with foil. Put the tomatillos on the baking sheet in a single layer. Broil about 8 inches from the heat source for about 4 to 5 minutes, until the fruit is slightly charred on one side. Remove from the broiler.

Bring the 1 cup water with the bouillon to a simmer in a deep pan. Add the tomatillos and cook for 1 minute. Remove from heat. Add the onion, fresh jalapeno, salt and the freeze-dried jalapeno. Let cool for 10 minutes, then puree in a food processor using all of the cooking water. If the salsa needs a pinch of sugar or more salt for balance, add it now.

Tomatillos have a tendency to thicken upon sitting. Dilute with water if necessary.

Yields about 2½ cups

Note: Better Than Bouillon chicken bouillon paste is available at most supermarkets; freeze-dried red jalapeno peppers (Litehouse brand from Germany) is available in major supermarkets.

PER ½ CUP: 60 calories, 2 g protein, 11 g carbohydrate, 2 g fat (0 saturated), 257 mg sodium, 3 g fiber.

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