

# SALSA VERDE

Salsa Verde is a spicy green Mexican sauce that is simply wonderful! It is an amazing topping for fish tacos, and is awesome for green chili enchiladas. It's also fun to grill vegetables on the grill, though a bit frightening the first time. Give it a try, you won't regret it!

## INGREDIENTS:

1 pound Tomatillo's (These look like green tomatoes with a sort of paper husk around them.)  
1 small Onion, skinned and cut in quarters  
3 unpeeled Garlic Cloves  
3 to 4 Jalapeño Chilies  
¼ Cup chopped fresh Cilantro  
½ teaspoon Sugar  
1 teaspoon Salt  
1 Tablespoon Lime Juice (or more)  
1 Cup Chicken Broth

## DIRECTIONS:

Prepare barbecue to medium-high heat. Thread the garlic onto a skewer, and on a separate skewer, place the onion with some space between each quarter. Grill the garlic, tomatillos, onion quarters and jalapenos turning often, until dark spots form on all sides: About 4 minutes for garlic, 6 minutes for tomatillos and jalapenos, and 9 minutes for the onion, depending on the temperature of your grill. When done, remove from grill and allow to cool until they can be safely handled. Peel the garlic, seed the jalapenos for a milder salsa if desired (I do), and place all veggies in a blender along with cilantro, sugar and salt. Puree until smooth.

Pour mixture from blender into a sauce pan, add chicken broth and lime, and bring to a boil, stirring often. Once it is boiling, reduce heat to low and continue to cook until it is the desired consistency. Add more sugar, lime juice, or salt as desired.

If you are going to make extra and can them, like we do, here is what I have found: Making 4 batches at the same time takes a Dutch oven, about 1 ½ hours to boil down to consistency (about when it starts splattering your stove) and it makes 9 cups of salsa.

1 Cup = 120 calories