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6 husked tomatillos
4 Serrano peppers
3 avocados
1 garlic clove
20 cilantro sprigs
Salt
Juice of ½ lime

Place tomatillos and Serrano peppers in a pot. Cover with water and bring to a boil. Cook for 5 minutes.

Remove the tomatillos and peppers from the pot and place them into a food processor. Reserve the cooking liquid.

Add the 3 peeled and seeded avocados, the garlic, the cilantro and season with salt. Process until smooth, using some of the liquid if necessary.

Move salsa to a bowl and cool down. Add the lime juice. Mix well and re-season with salt if necessary. Refrigerate for 2 to 3 days. Enjoy with chips or fresh veggies.

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