



Salsa Verde

1 lb. tomatillo (green tomatoes), husked
2 jalapeños, seeded
2 large garlic cloves, chopped
1 large yellow onion, coarsely chopped
1 teaspoon dried oregano
1 teaspoon ground cumin
1 cup chicken stock
½ cup chopped cilantro

1. Bring a pot of water and salt to a boil. Add the husked tomatillos and jalapeños and cook for 4 to 5 minutes, until the tomatillos change from bright green to brownish green.
2. While the tomatillos are cooking, heat a sauté pan with olive oil. Add the onion and cook until onion is browned, stirring frequently for approximately 5 minutes.
3. Add the garlic, oregano and cumin and cook for 2 to 3 minutes until flavors are infused.
4. Once the tomatillos are ready, transfer them to a blender. Add the browned onions and spices and ¼ cup chicken stock. Blend until smooth. Please be careful if food is hot as it will shoot out of your blender!
5. Wipe the sauté pan and add some more olive oil. Heat pan again and return the blended tomatoes. Cook stirring often, slowly adding the chicken stock. Cook for 5 minutes at medium heat. Remove from heat and cool salsa.