

Salsa Verde Recipes

Spicy Jalapeño Salsa

5 jalapeños
2 serranos
piece of white onion
2 garlic cloves with skin + 1/2 a raw garlic clove
1/4 cup oil
1/2 cup water
Salt

Char the chilies, onion and unpeeled garlic cloves on a dry, very hot pan (preferably cast iron) until blistered and soft. Set aside and cool down.

Remove stems from the chilies and place in a blender with the onion. Peel the garlic cloves and add. Add the raw garlic, oil and water. Blend until smooth.

Medium Jalapeño Salsa

8 tomatillos
2 serranos
1 jalapeño
2 garlic cloves + 1/2 of a large one
piece of white onion
handful of cilantro
1/8th tsp cumin
1 tablespoon oil
Salt

Husk and wash the tomatillos. Place them in a pan and cover with water. Add the 2 garlic cloves and onion. Simmer for about 20 minutes until tomatillos are no longer bright green.

Remove tomatillos, onion and garlic from water into a blender. Press down to extract juice from the tomatillos. Add the remaining ingredients and blend until smooth.

Mild Jalapeño Salsa

2 small avocados

1 large jalapeño -- half of it seeded and membrane removed

handful of cilantro

juice of 1/2 a lime

Water

Salt

Place all of the ingredients in a. blender and blend until smooth and creamy.

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