SALSA VERDE

My first experience with tomatillos and another surprising result! This came out of my work with carnitas (write coming soon!). I typically like things on the hotter side so I upped the jallies. If that ain't your bag, cut back and / or remove the seeds and ribs.

INGREDIENTS

Qty.	Unit	Item
6	-----	Medium Tomatillos
2	-----	Medium to Largish Jalapenos
1	-----	Large Clove Garlic
1	2 oz. bunch	Cilantro
1	-----	Jumbo Shallot
AR	-----	Morton's Kosher Salt

Insert standard blurb about salt here

SPECIAL TOOLS

- NONE!!!

PREPARATION

1) Dehusk the tomatillos and rinse thoroughly. Apparently there is some sort of resin on them.
2) Rinse the jalapenos
3) Put the tomatillos and jallies in a pot and cover with water (should be about 3 cups)
4) Remove the tomatillos and jallies and heat water to boil
5) Add the tomatillos and jallies back to the pot and cook for 15 minutes
6) Dice the shallot. This does not have to be too fine as it is going in the blender
7) Mince the clove of garlic
8) Rinse the cilantro, remove any funky bits, and rough chop
9) Reserve 1 cup of tomatillo /jallie cooking liquid
10) Place the tomatillos and jallies in the blender and blend until smoothish. Add the cooking liquid as required if it is too thick and is not blending well
11) Add diced shallots and minced garlic to the blender and blend until smooth. Add the cooking liquid as required if it is too thick and is not blending well
12) Scrape down the sides of the blender as required
13) Add the cilantro to the blender and blend until smooth. Add the cooking liquid as required if it is too thick and is not blending well
14) Salt to taste
15) Place in a 1 quart Ball jar and put in the fridge until needed [i]

CLOSING THOUGHTS

In my notes I have "Oh…. I LIKE THAT!". Like I said, I like things on the spicy side, but if that is not your thing, cut back on the jallies and / or remove the seeds and ribs.

NOTES

i. I have heard different things about how long it will last, but I think the minimum I saw was two weeks. Use your own discretion

PICTURES