

Recipe from FormerChef.com

Roasted Tomatillo Salsa Recipe

2.5 lbs tomatillos
1 jalapeno
1 Anaheim chili (or small red bell pepper)
1 small red onion (about 8 oz)
2 cloves of garlic
oil for pan
1/2 bunch chopped cilantro
1 lime
salt to taste

Preheat oven to 350 degrees or start outside grill and bring up to 350 if your grill has a temperature gauge. If not, put burners on high as if you were going to grill a steak, then right before putting in the vegetables, turn down to medium.

Clean the outer leaves off the tomatillos. Cut the outer skin off the onion and cut off the ends. Cut the onion in half and then each half into quarters.

Place the tomatillos, jalapeno, Anaheim chili, onion pieces and cloves of garlic on an oiled sheet pan. Roast the vegetables in the oven or on the grill until soft, about 45 minutes. Remove and allow to cool.

Cut the end off of the jalapeno and then cut it in half, scraping out the seeds. Do the same with the Anaheim chili. Put the roasted tomatillos, peppers, onion and garlic into a food processor and "pulse" it on and off until pureed but still slightly chunky. Remove and place in a bowl. If you don't have a food processor, you can chop it by hand or puree it in a blender but just be careful not to overdo it.

Squeeze in the juice of 1 lime, and add in about 1/2 a bunch of chopped cilantro. Add salt to taste.

Yield about 2.5 cups

It will keep in the refrigerator about 10 days in an airtight container.