

Tomatillo Sauce

INGREDIENTS

1 pound tomatillos

1 poblano pepper

1 tsp minced garlic

1/2 of a medium onion

Fresh cilantro to taste

2 tsp cumin

1 tsp salt

1 tsp pepper

METHOD

Remove husks from tomatillos and wash thoroughly. Wash poblano pepper. Place tomatillos and poblano in a pot and cover with water. Bring to a boil and simmer until the skins turn loose from the tomatillos. Remove the tomatillos from the water with a slotted spoon and add to a high-speed blender. Cut the top off the poblano and add the poblano to blender. Add all remaining ingredients and blend until smooth. Add water as needed to reach desired consistency and blend again. Store in an air tight container refrigerate for up to one week.