Salsa Verde

Ingredients:

- 1.5-2 lbs tomatillos
- 1 bunch cilantro
- 1 white onion, peeled and quartered (red onion also works for a bit of a twist)
- 1-2 jalapenos (optional, I usually leave them out when making for a group)
- ~1/4 cup lime juice (to taste)
- salt (to taste)

Directions:

1. Turn your oven broiler to the highest setting.
2. Peel and rinse your tomatillos (and jalapenos, if using) in cold water, then pat completely try. Place onto a baking tray and cover lightly with oil.
3. Place the pan under the broiler and roast until blackened (6-8 minutes). Remove the pan, flip the tomatillos (and jalapenos) over, and roast on the remaining side (4-5 minutes). Remove the pan from the broiler and allow to cool slightly.
4. Add the roasted tomatillos (and jalapenos) to a blender, followed by the onion and cilantro. Blend until smooth, adding a bit of water if necessary.
5. Add lime juice and salt to taste, continuing to blend.
6. Pour into a bowl and place into the refrigerator or cool over an ice bath.

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