

Green Salsa

Submitted by Wendy Devlin

Serves two to four people

4 cups tomatillos, husked and rinsed

Tomatillos are little green fruits surrounded with a papery husk and a sticky membrane that grow as easily as tomatoes in Powell River. They are about the size of cherry tomatoes, adding a wonderful tart taste to fresh salsa. Served warm or cold as a dip or savory sauce to a meat or vegetable main dish. This salsa can also be cooked and canned. Or the tomatillos frozen whole and made into salsa later.

1 onion, chopped

4 cloves garlic

1/2 cup chopped cilantro leaves

2 small hot peppers, chopped

1 tsp. salt

1/8 tsp. pepper

Lime juice to taste

Optional

1/2 tsp. dried oregano leaves

1/2 tsp. ground cumin

1/4 cup extra virgin olive oil

Preparation:

Cut tomatillos into quarters. In a blender or food processor, place tomatillos, onion, garlic, cilantro, hot peppers, salt, pepper, oregano, cumin, olive oil and blend. This is great with tortilla chips and burritos.