

Green Chili Tomatillo Salsa

For dipping or cooking.

Ingredients:

8 medium or 4 large Anaheim Chilies
2 large or 6 small Poblanos
2 Jalapeno Chilies
1 Serrano Chili
1 lb Tomatillos, husked and rinsed
1 yellow onion
6 cloves garlic, peeled
Juice from 2 lemons
1 cup chopped cilantro

Process:

1. Preheat oven to 400.
2. Slice chilies into 1-2" strips, removing seeds.
3. Cut onion into 1/8 slices.
4. Remove woody ends from garlic cloves.
5. Halve or quarter tomatillos, depending on size.
6. Toss chilies, garlic, and onion with olive oil and salt. Transfer to baking pan or casserole dish.
7. Roast in oven 20 minutes or until browned.
8. Move all ingredients to blender, including lemon juice and cilantro. Make sure to include juices from pan. Blend until smooth and transfer to bowl. For a thinner salsa, you may stir in more lemon juice or chicken broth.

Slow and Steady

This is a great salsa for dippin' chips, but it shines brighter when you slow-cook pork, chicken, and beef with it. Just throw 2-3 pounds of meat (cut into chunks and tossed with oil to cover) into a pot on the stove top, give it a quick sear. Then add 2-3 cups salsa and another cup of broth and cook on low until the meat shreds into tasty taco filling. If the mixture starts to dry out, just add a little more broth.