

RECIPES

Fresh Tomatillo Salsa

This salsa was adapted from one presented by Ricardo Muñoz, perhaps Mexico's greatest chef and food authority, in *Verde en la cocina mexicana*. It is extremely easy to prepare, but you must take care not to over-blend and to add just the right amount of salt.

Ingredients

3/4 pound fresh tomatillos, dry outer husks removed and cut into quarters
1 medium to medium-large *serrano* chile, stem removed and finely chopped
3 tablespoons chopped white onion
3 tablespoons chopped cilantro
1 heaping teaspoon salt

Directions

Place all the ingredients in a blender, and blend just until the sauce is thick and chunky, but not pureed, about 20 to 25 seconds maximum.