

Green Chile Salsa

By DesertBerry LLC



This is my recipe I would use for the farmers market that everyone would rave about. I make this green chile salsa for green chile tamales, green chili chicken, using as a topping, or just for some chips. This has a spice level that is not overpowering but flavorful. To make a bigger batch, simply just double the numbers.

Yield approx. 26 oz

Total Time 20 Minutes

Prep. Time 5 Minutes

6 tomatillos

1 half white onion

7 garlic cloves

2 Serrano Peppers (if you like more mild, use jalapeños, or more spice add 2 more serranos)

Small handful of cilantro

4 oz of water or broth (chicken or vegetable)

optional- 1/2 TBSP chicken boullion(if you used broth this is not needed) and salt, pepper to taste

1. Throw all vegetables except the cilantro in a pan until soft with a charred skin.

3. Throw vegetables, seasonings, broth/water, cilantro in a blender.

2. Blend all ingredients until well incorporated.

3. Refrigerate for up to 5 days.

4. After its been refrigerated, stir well before serving.

