Tomatillo Salsa Verde Recipe
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**Ingredients**
1/12 lb tomatillos
1/2 cup chopped white onion
1/2 cup cilantro leaves
1 TBSP fresh lime juice
1/4 tsp sugar
2 Jalapeno peppers, stemmed, seeded and chopped
Salt to taste

**Method**
1. Remove papery husks from tomatillos and rinse well. Cut in half and place cut side down on a foil-lined baking sheet. Place under a broiler for about 5-7 minutes to lightly blacken the skin.
2. Place tomatillos, lime juice, onions, cilantro, Jalapeno peppers, sugar in a food processor (or blender) and pulse until all ingredients are finely chopped and mixed. Season to taste with salt. Cool in refrigerator.

Serve with chips or as a salsa accompaniment to Mexican dishes

Makes 3 cups.