

Green Salsa

1lb green tomatoes(tomatillos) peeled
2 jalapeno peppers (more or less optional)
1 Large garlic clove crushed
2 TBL spoons finely chopped onions
2 TBL spoons finely chopped cilantro
Salt to taste

Place green tomatoes and jalapeno peppers into pot with enough water to cover the tomatoes and jalapenos, bring to a boil; boil for about 15 minutes. Let cool and drain the remaining water. In a food processor or blender add the tomatoes, jalapenos, garlic and salt. Blend the ingredients into a chunky consistency. Pour into a deep bowl, add the cilantro and onions, mix. Add more salt if needed.

Served with your favorite tortilla chips, eggs, tacos, mixed with melted cheese of your choice, chicken, steaks, Mexican food, etc. ENJOY!
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