



SALSA VERDE (GREEN CHILE SAUCE)

INGREDIENTS

- 1.5 pounds tomatillos, husk removed, washed and sliced in half lengthwise
- 4 hatch chiles or similar
- 2 poblano peppers
- 1 jalapeño pepper
- 1 medium white or yellow onion, halved, skin and stem end removed
- 3 cloves garlic
- 1 tablespoon dried oregano
- 2 teaspoons sage
- 2 tablespoons ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper



DIRECTIONS

1. Line 2 large sheet pans with foil. Preheat oven to broil.
2. Place **tomatillos, chiles, peppers, onions, and garlic** on sheet pans.
3. Place under broiler until vegetables are very dark brown with a few specks of black, turning as needed.
4. Remove from oven, cover lightly with foil and allow to sit until cool enough to handle.
5. Remove as much of the charred skin as possible from the chilies but do not rinse.
6. Place roasted vegetables in a blender or food processor and purée. You may need to do this in batches depending on the size of your blender.
7. Add **oregano, sage, cumin, salt and pepper**. Blend well.

MAKES about 2 1/2 cups

TOOLS AND EQUIPMENT

Knife, cutting board, sheet pan, blender (or mixing bowl and potato masher or wooden spoon), measuring cups, measuring spoons.

GREAT ADDITIONS/SUBSTITUTIONS

If you don't have a blender, chop vegetables very finely before roasting, then mash vegetables with a spoon or masher. It will be chunkier and just as delicious! You could use tomatoes instead of tomatillos and make roasted tomato salsa. Experiment with various chiles for different heat levels and flavors.

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