

Roasted Tomatillo Salsa

1 lb tomatillos, husked
1 Red Fresno chile pepper
2-3 cloves garlic, peeled
½ sweet onion, peeled and quartered
¼ cup cilantro, chopped
juice of ½ fresh lime
salt and pepper to taste

Place the tomatillos, whole chile, garlic cloves, and onion in a dry, cast iron pan. Roast on medium heat, turning occasionally, for about 15 minutes or until all ingredients have charred a bit and tomatillos have softened. Remove from pan and allow to slightly cool. Remove seeds from chile pepper. Place ingredients in food processor and pulse. Add in cilantro, lime juice, salt and pepper to taste. Salsa can be warmed in saucepan over medium heat for about 5 minutes if mellowed flavor is desired. Serve with favorite tortilla chips or as a sauce over chicken and fish.

Alternative roasting methods: Place whole tomatillos under the broiler on a baking sheet and roast for about 8 minutes, turning a few times. Grilling is also a great way to roast tomatillos.

