

# Verde Sauce

This makes one quart



This sauce is great as a “salsa” if pulsed in a blender and not pureed. I add fresh, chopped cilantro and fresh lime juice. \*Sometimes it can be a bit sour depending on the tomatillos - so taste first before adding lime juice. To balance out the sour acid of the tomatillos, you may want to add a few pinches of sugar.

As written below it’s great as an addition to my chicken pozole or suiza enchilada sauce (in which cream and/or sour cream is added to the verde sauce). It’s also perfect as a simmering sauce for pork or chicken tacos. It keeps well in the refrigerator for up to a week or a few months in the freezer.

## Ingredients

- 1 pound tomatillos, husked, rinsed and quartered
- ½ large brown onion, cut into chunks
- 5 cloves of garlic
- 1-2 poblano (pasilla) chiles (depending on how hot you want it and the size of your peppers). Stemmed, ribs and seeds removed
- 1 jalapeno, stemmed, ribs and seeds removed
- ¼ cup olive oil
- 1 ½ teaspoons Kosher salt
- ½ teaspoon freshly ground black pepper

## Steps:

1. Preheat the oven to 425°F.
2. Combine all ingredients in a large roasting pan. Roast for 35-45 minutes or until the veggies are charred at the tops and lots of juice has been released.
3. Allow mixture to cool before blending. For a sauce like enchiladas blend until smooth. For salsa, you may want to pulse to have some texture left in the salsa.