



RICKS SALSA VERDE

My favorite Mexican sauce. You can use it on eggs, sandwiches, tortillas and lots of main dishes. Not recommended for use on corn flakes or desserts.

Rosies note..Tomatillos are plentiful in Mexico , a little harder to find here but Safeway often has them. They look like green tomatoes with dry papery skins. They are actually related to the gooseberry and are quite sweet.

**½ kg tomatillos
2 small chillies
¼ cup green onions, chopped
1 cup fresh cilantro
salt
1 teaspoon sugar**

Remove dry paperlike skins from tomatillos. Coarsely puree uncooked tomatillos, chiles, green onions, and cilantro leaves in blender. Season with salt to taste and add 1 teaspoon sugar.

This is the raw sauce. For a cooked version, simmer peeled tomatillos for 5 minutes, fry onions, blend everything, and then simmer in a frypan for 25 minutes