

Charred Green Sauce - *Salsa Verde Tatemada*

Ingredients (for approximately two cups)

1 lb (454g)	tomatillos; papery wrap removed, washed
¼ white	onion; peeled
1	serrano pepper, or more, to taste; washed
Small bunch	cilantro; washed
½ tsp	coarse salt, or to taste

Place a *comal* (Mexican flat griddle) or an iron skillet over high heat, and allow to become very hot, then arrange tomatillos, onions and pepper(s) on the hot surface; roast the veggies, turning as they brown, and continue until all the ingredients are nicely charred. Remove from heat. Remove and discard stem from pepper(s) and place in a *molcajete* (Mexican volcanic rock mortar)* along with the coarse salt. Grind with the *tejolote* (pestle); add onions and continue grinding, breaking the veggies into small chunks using short strokes, trying not to smear them. Continue these movements, pounding close to the bowl to avoid splattering; this is a labour of love, and might take some time. Add tomatillos one by one, to finish grinding and incorporating everything together. Finish the sauce by tearing cilantro leaves and short stem segments by hand, and mixing in.



* This sauce may be prepared in a blender or food processor, by pulsing, trying to get a chunky texture. However, there is always some material being ground off the molcajete as it is used, adding unique salty and mineral notes to the flavour of the sauce. In addition, as ingredients are added, the last might remain chunkier as the *molcajete* gets full and there is less contact between the mortar and the pestle. The resulting non-uniform texture is a big part of the charm of making a salsa *molcajeteada*; it is said that not two batches will ever be exactly the same.