

Tomatillo Sauce (Raw or Cooked) – *Salsa verde (cruda o cocida)*

A staple and classic sauce at the Mexican table, the traditional way is to process the ingredients in a Mexican mortar (*molcajete*) but in most modern kitchens, using a blender is the norm.

Ingredients

1 lb (454g)	fresh tomatillos; husks removed, and washed
1-2	serrano pepper, or to taste
¼	white onion; peeled
1 small bunch	cilantro; washed
½ tsp	salt, or to taste
1 tbsp	lime juice, optional, depending on the acidity of the tomatillos

For raw sauce: Place all ingredients in a blender jar, except lime. First pulse a few times to crush the veggies, stopping to scrape the jar wall with a spatula. Continue blending until desired texture is achieved (chunky or smooth). Transfer to a bowl, sprinkle lime juice, if needed, and serve immediately. Leftovers will keep in a jar in the fridge for one or two days, but flavour will quickly change, becoming bitter.



For cooked sauce: Set a pot with water over high heat, and bring to boil. Add tomatillos and let cook for about five minutes, until tender but still firm. Drain into a colander; transfer to a blender jar along with the peppers, onion and cilantro, processing until smooth. Pour back into the (now empty) pot, season with salt, and allow to simmer for a few minutes. Add lime juice if needed. Serve at room temperature, or use hot in stews. If lime juice is added, this recipe is suitable for canning; for that purpose, bottle in canning jars while still boiling hot (approximately enough for 2 cups), and follow processing directions from a reputable website, such as Bernardin's.



These sauces need at least one hot pepper for flavour, while adding more is optional for medium or hot. Fresh jalapeños may be used if *serranos* are not available. While the raw sauce requires fresh tomatillos, the cooked sauce may be prepared with thawed ones from frozen, or even drained canned tomatillos, proceeding directly to the pulsing and blending.