

The Best (Fresh) Green Salsa (Makes ~2-3 pint-size containers)

Origin: <http://celebratefood.blogspot.com/2007/08/best-green-salsa.html>

- ½ - 1 lb tomatillos, husked, rinsed, and quartered (more tomatillos will make it tangier)
- ½ bunch fresh cilantro (Could go lower)
- ½ juicy lime, squeezed (very easy to over-do)
- 4 cloves of garlic
- ½ small white onion, chopped
- 2 good size green jalapeno peppers (maybe a serano? Not spicy enough)
- 1-2 avocado, sliced (add last to keep chunky)
- 1/2 cups water, add at end to achieve viscosity desired
- 1/4 tsp. cumin (or to taste) (omit maybe, I don't taste it in faralito's)
- 1 shy tsp. table salt (or to taste)
- Several solid grinds of black pepper

Method:

1. Combine all ingredients in a food processor or blender, except for the cumin, salt, and black pepper.
2. Blend until a smooth texture is achieved.
3. Add spices and mix thoroughly.
4. Adjust spice levels to your liking.

Notes:

- Half of recipe above makes ~ 1 pint.
- Go easy on the water.
- Go VERY easy on the lime (one max for half recipe)
- Lime cuts the garlic, so 4-5 cloves works fine.
- Not spicy enough. Use the pith, maybe add a serano?
- Still not there quite right, might need more tomatillo for tartness
- Consistency is a tricky thing, adding more water late means the avocados get puree