

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Salsa Taquera Roja (Spicy Red Tomatillo Salsa)



Ingredients:

- 1 lb. tomatillos, husks removed
- 3 cups water
- 20 dried árbol chiles, stems removed
- 1 clove garlic

Directions:

Bring tomatillos and water to a boil in a medium saucepan over medium-high heat. Reduce heat to low and let simmer for 10 to 12 minutes until tomatillos are cooked through; remove from heat. Add the dried árbol chiles and let soak in the hot water for about 5 minutes or until the chiles have softened.

Transfer the tomatillos and árbol chiles to a blender cup using a slotted spoon. Puree tomatillos and árbol chiles with the garlic clove in a blender until smooth. Pour *Salsa Taquera Roja* into a serving bowl; season with coarse salt.

Enjoy!

Salsa Taquera Verde (Mild Tomatillo Salsa)

Ingredients:

- 1 lb. tomatillos, husks removed
- 3 cups water

Directions:

Bring the tomatillos and water to a boil in a medium saucepan over medium-heat. Reduce heat to low and let simmer 10 to 12 minutes or until the tomatillos are cooked through. Remove from heat and let cool slightly. Transfer tomatillos with a slotted spoon to a blender. Puree in blender until smooth. Pour *Salsa Taquera Verde* into a serving bowl. Season with coarse salt. **Enjoy!**