

Tomatillo Salsa

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 1/2 pound tomatillos
- 1-2 jalapeños
- 1/2 onion, quartered
- 1/4 teaspoon cumin
- 2 tablespoons chopped fresh cilantro
- salt to taste

Instructions:

First remove the husks from the tomatillos, it is easier to remove them if you soak them in water first. Remove the stems and seeds from the Jalapeños. Peel and quarter the onion. Rinse the cilantro and remove the stems.

Place the whole tomatillos, jalapeños, and onions in a saucepan. Cover with water and boil for 5 minutes. Drain off the water and transfer the vegetables to the food processor. Add the remaining ingredients and process until smooth.