

Tomatillo Sauce Recipe

1 medium onion, minced
3 cloves garlic, minced
2 tbsp. peanut oil
1 14-oz. can tomatillos (green Mexican tomatoes) or 1½ cups fresh tomatillos
1 7-oz. can chopped green chiles
1 chopped jalapeño with or without seeds (depending on how hot you like the sauce)
½ tsp. sugar
Salt to taste

If you are using fresh tomatillos, keep your fire very low and simmer the sauce long enough to thoroughly cook the tomatillo. If you use canned ones, drain them. You may need to add a little water to the sauce at the beginning, depending on the moisture content of these little tomatoes.

Sauté onion and garlic in oil until onion is clear. Combine with tomatillos, chipped chiles, and jalapeño. Run mixture through blender, food mill, or processor to make a coarse puree. Return to saucepan. Season with sugar and salt. If the sauce seems dry add a little water. Simmer over low heat until thick and thoroughly cooked, 20-10 minutes. Stores well in a jar in the refrigerator.

If you are making this sauce in the summer and have a garden, toss in a few ordinary hard green tomatoes. The sauce will be a more brilliant green, and the acidity of the green tomatoes will sharpen the flavor.