



Santa Salsa

Makes about 3 cups

Prep: 20 minutes, Cook: 20 minutes,

Chill: 8 hours

- 1** pound tomatillos, husks removed, quartered
- ½** cup chopped onion
- 1** serrano pepper, minced
- 2** tablespoons chopped fresh cilantro
- 1** tablespoon chopped fresh oregano
- 1½** teaspoons salt
- 1** teaspoon minced garlic
- ½** teaspoon ground cumin
- 2** cups water

1. In a large saucepan, place tomatillos, onion, pepper, cilantro, oregano, salt, garlic, cumin, and 2 cups water. Bring to a boil, stirring occasionally, over high heat. Reduce heat to medium-low, and simmer, stirring occasionally, for 10 to 15 minutes, or until the tomatillos are soft.

2. In the container of an electric blender, add tomatillo mixture in batches, if necessary, and process until smooth. (When processing hot foods, the heat needs to escape. Remove the cap from the blender's lid, and cover with a dish towel before processing.)

3. Cool completely (about 8 hours) in refrigerator. Spoon into sterilized jars, cover with lids, and store in refrigerator for up to 2 weeks.