

# Blue Yonder Urban Farms

<http://blueyonderurbanfarms.com>

## Hatch Green Chile Tomatillo Salsa

### Recipe

#### Ingredients

- 1.5 pounds husked tomatillos, washed, roasted and pureed
- 1 medium onion, peeled, roasted and chopped fine
- 1 jalapeno pepper washed, roasted, peeled, deseeded and chopped fine
- 4 cloves garlic, roasted, peeled and pureed
- 1/2 cup chopped hatch green chile
- 1/4 tsp garlic granules
- 1/2 tsp salt
- 1/8 tsp ground pepper

#### Instructions

1. Remove husks from tomatillos, wash and place on roasting pan
2. Wash pepper, peel onion and cut into quarters, leave garlic in paper husks and place on cookie sheet or another pan
3. Place pan in oven on top shelf, broil on hi till everything is blackened on one side, remove from the oven, flip over and blacken the other side, remove the garlic when blackened
4. When tomatillos are blackened remove everything from the oven and let cool, when cool puree or chop tomatillos fine and put in a skillet
5. Chop pepper, garlic, onion, and hatch green chile fine add to skillet with tomatillo sauce
6. Add garlic granules, and black pepper to skillet, heat on medium, bringing to a low simmer
7. Let simmer for 5 minutes remove from heat and let cool
8. Refrigerate till ready to use