

## Authentic Salsa Verde

### **Ingredients:**

10 medium Tomatillos  
3 Serrano Peppers (adjust to taste)  
½ white Onion  
3 large Garlic gloves  
½ cup fresh Cilantro  
1 tsp Sea Salt (adjust to taste)

### **Directions:**

Peel and clean the tomatillos.  
Wash the chiles and cut the stems off.  
Place the tomatillos and chiles in a pot and cover with water.  
Bring to a boil and then cook for about 10 minutes.  
You will know when they are done when they change from a bright green to an olive green.  
Let them rest to cool down.  
Strain them but keep the liquid and set apart.  
In a blender combine tomatillos, chiles, onion, garlic and a large handful of cilantro and salt to taste.  
Mix, taste for salt and consistency, if it is too thick, add a little bit of the liquid you set apart.