



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Tomatillos**

Tomatillo Corn Salsa

Ingredients:

2 lb tomatillos, husked removed and washed
1 ear of corn
1 red or white onion, quartered
1-2 jalapenos
3 garlic cloves, with peel on
1 handful fresh cilantro leaves, chopped, plus more for garnish
½ tsp cumin
juice of 1 lime
salt to taste

Directions:

Set your oven to broil.

Place the tomatillos, corn, jalapeno, and garlic on a parchment lined baking sheet and set it on the bottom rack of the oven. If you're a beginner at making salsa, this method will allow you to have some control over how long the ingredients take to roast without burning. Broil for 7 minutes. With a pair of tongs, turn over all the items on the tray. Give the garlic a little squeeze with the tongs. If it gives, go ahead and remove them. Place the sheet back in the lower rack and broil for another 4-5 minutes. Remove the jalapeno and corn. Place the sheet back in the oven until the tomatillos are blistered and soft. About another 3-5 minutes.

Remove the corn kernels from the cob with a knife. Squeeze the garlic out of the peel. Place all the ingredients except for the corn in a food processor. Blend until slightly chunky. Pour into a bowl and fold in the corn. Serve with chips even as a sauce for chicken or pork chops.