



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Roasted Tomatillo Salsa

Serves 4-6

Ingredients:

- 4 medium tomatillos, husked and rinsed
- 1 ea jalapeño, stem removed
- 2 cloves garlic, peeled
- 6 sprigs cilantro, thick stem removed, chopped
- 1 ea white Onion, peeled and quartered
- ¼ cup water
- 1 tsp salt

Directions:

- Pre heat your broiler and move your oven rack to about 4-5" from the broiler.
- Place the whole tomatillos, jalapeño, garlic and onion quarters on a rimmed baking sheet lined with aluminum.
- Place under the broiler for 4-5 minutes or until tomatillos become black and blotchy.
- Flip everything over and then return them to the broiler for another 4-5 minutes.
- Remove and allow to cool to room temperature.
- Once cooled place everything, including all the juice that has leaked out, in to a blender. Add the chopped cilantro and water and blend on high for about 20 seconds. Remove from the blender and season with salt to taste.

• Tips

- If your oven does not have a broiler, roast at 450 degrees
- If your broiler runs extremely hot, just add the garlic to the second wave of the broiling vegetables. This will prevent the garlic from scorching too much. The other vegetables are fine to burn slightly and encouraged.
- Feel free to add more jalapeños or use serrano peppers for a spicier kick
- Serve with chips and margaritas.