

## Tropical Tomatillo Ice Cream

### Ingredients

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- 14 oz sweetened condensed mil
- 8 oz cream of coconut
- 3 cups heavy cream
- 1 ½ cup diced pineapple
- 1lb ripe tomatillos, peeled and washed
- ½ cup sugar(optional)
- ½ cup rum (optional)
- ¼ cup sliced almonds (optional)

### Directions

Dice the tomatillos then place them in a sieve over a bowl. Press down on them to release any excess juices. Set aside.

Beat the heavy cream (while slowly adding the sugar) until ribbons begin to form. Beat in the sweetened condensed milk, coconut cream, and sugar if using. Fold in the remaining ingredients. Place in a freezer safe container and freeze at least 4 hours to overnight.

\*You'll only need the extra sugar if adding rum to the ice cream. Otherwise, it may be overly sweet.

## Tomatillo Salsa

### Ingredients

- 4 cloves garlic
- 2 serano peppers
- 1 lb tomatillos, husk removed and washed
- 2 Tbs honey
- 2 Tbs oil
- 1 small onion, roughly chopped
- ½-1 cup water cup of water
- ½ a lime, juiced
- ¼ cup cilantro, loosely packed
- Salt to taste
- 1 avocado (optional)

### Directions

Coat a wide heavy bottomed skillet with oil. Arrange the tomatillos, serrano peppers, garlic, and onion in the skillet and heat on medium high. Roast the vegetable until onions are slightly caramelized and tomatillos are tender and darker in color. Sprinkle with salt. Carefully, pierce and slightly mash the tomatillos to release the juices. Add the ½ cup of water. Loosen the brown bits at the bottom of the skillet. Allow to cool. Transfer the vegetables to a blender, adding the remaining cup of water, lime juice, honey, cilantro, and avocado. Blend until smooth. Add salt if needed.

## Fried Tomatillos

### Ingredients

- 2 lb large, ripe tomatillos (about 8 tomatillos)
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- 2 eggs, beaten
- 1 cup flour
- 1 cup corn meal
- 1 tsp cumin
- 1 tsp garlic powder
- 1 tsp white pepper
- Salt for sprinkling
- Vegetable oil

### Directions

Whisk together the flour, corn meal, cumin, garlic powder, and white pepper. Set aside.

Uniformly, slice the tomatillos into half inch slices as best you can. Place the tomatillos in a mixing bowl. Pour the egg over the tomatillos and mix well to coat. Dip 3-4 of the sliced tomatillos in the breading mix making sure to coat each slice completely, then place on a large plate. Repeat this process until you've breaded all the tomatillo.

Pour oil into a small pot to an inch deep. Heat over medium high heat until you see small bubbles begin to form. If it begins to boil, turn the heat down slightly to avoid burning. Place 1 layer of tomatillo slices in the oil without overcrowding them. Cook for 1 minute on each side. Then arrange the cooked slices on a plate as you finish cooking them. Sprinkle with salt and serve immediately.