

ROASTED TOMATILLO SALSA

1.5-2 lbs. fresh Tomatillos
1/2 large white onion, sliced into rings
3 average size garlic cloves - skin left on (protects it while roasting)
1 chile pepper - jalapeno or serrano
1 poblano pepper
1 cup cilantro
1 lime, juiced
1 cup loosely packed spinach
salt and pepper
olive oil

Preheat oven to 375degrees. You can peel tomatillos or not. Place all items on a sheet pan, except for spinach, cilantro and lime. Coat lightly with olive oil, salt and pepper. Roast for 30 minutes or until nicely browned.

Remove skin from tomatillos and garlic. Remove stem and seeds from poblano. Place all items including pan juices into a blender. REMOVE top from blender, place a folded paper towel over, with your hand holding it in place. Do not make the blender too full, it will blow its top if it's too full of hot items. TRUST ME. Begin to add the cilantro, lime, and spinach. Puree until nice smooth consistency.

But most important - TASTE with a chip, for additional seasonings, more lime, more salt, little water, use your tastebuds. Enjoy with chips, over fish, steak, chicken anything, its fresh, healthy and delicious.

For Enchilada Sauce:

Add, 1½ cups chicken or vegetable broth to the blender with sauce and puree. Heat a medium sauce pan over medium heat with a coating of olive oil, add sauce to pan, fry and few seconds and then continue to heat through and simmer. Taste for seasoning and you are ready to dip tortillas into sauce for enchiladas.