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Tomatillo Salsa

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Introduction:

Tomatillos are a staple of Mexican cuisine and happen to be very easy to grow. In fact, the most likely trouble you're likely to have with them, if you can call it that, is having more tomatillos than you have recipes. Here's a simple, no-cook way to enjoy them at their freshest.

Preparation:

1. In a bowl, combine tomatillos, poblanos if you are using them, garlic, onion, salt, pepper and cayenne or chili. Let stand at room temperature for up to an hour, or refrigerate for up to 1/2 day (bring back to room temperature before serving). 2. Taste and adjust seasoning, then stir in lime juice and half the cilantro; taste and adjust seasoning again, then garnish with remaining cilantro. Serve.

Image (optional):

Crops:

[tomatillo](#) [1]

Cuisine:

[Mexican](#) [2]

Recipe Type:

[sauces](#) [3]

Ingredients:

- 2 cups husked, rinsed and chopped tomatillos (or use 1 1/2 cups tomatillos and 1/2 cup cored and chopped ripe or green tomatoes)
- 2 medium poblano or other mild green fresh chilies, optional, preferably roasted and skinned
- 1 teaspoon minced garlic, or to taste
- 1/4 cup chopped white onion
- Salt and pepper to taste
- Cayenne or minced jalapeno to taste, optional

- 1 tablespoon fresh lime juice, or to taste
- 1/4 cup chopped fresh cilantro leaves

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