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Introduction:

Roasted Tomatillo Salsa. So good, its worth growing a couple of plants. More info on growing, harvesting, and cooking, [here](#).

Preparation:

In a 400 degree oven or over a hot grill, roast tomatillos, onions, and peppers until tomatillos and peppers are soft. Remove tops of peppers and seed if less heat desired. Add tomatillos, onions, peppers, cilantro, lime juice to blender and process until thick but not chunky. Add salt to taste and thin with small amount of water if desired.

Image (optional):

1/2 white onion, cut into quarters 2-3 jalapenos handful of cilantro leaves juice of