

Roasted Tomatillo Salsa Verde

3 lbs tomatillos, husks and stems removed, rinsed
6 cloves garlic
1 large onion or 2 small-to-medium onions, halved
2 Anaheim, poblano or similar medium-hot peppers, seeded and sliced into a few strips
1-2 serrano or jalapeno peppers, seeded and sliced into a few strips (for spicier salsa use more, peppers, spicier varieties of peppers, or don't remove the seeds)
½ to 1 bunch cilantro (1-2 cups)
1 teaspoon sugar
1.5 teaspoons cumin
3 teaspoons dried Mexican oregano (regular oregano can be substituted but reduce to 2 teaspoons)
½ teaspoon salt
¼ cup lime juice

1. Preheat oven to 500 degrees
2. Place tomatillos, garlic, onions, and peppers on 2-3 medium baking sheets and roast for about 20 minutes until tomatillos and peppers are charred and oozing juices. Make sure the garlic roasts between tomatillos so it doesn't burn.
3. Take vegetables out of the oven and let cool for at least 10 minutes
4. Place roasted vegetables and all other ingredients in blender jar and mix on medium setting to chop, but not puree. Depending on your blender and how chunky you like your salsa you may be able to just run the blender for 5-20 seconds, or you may need to pulse it about 10 times. With my Blendtec blender I like to put in all the ingredients except the cilantro and blend for 5-6 seconds. Then I add the cilantro and blend for 5-6 seconds more.

Makes about 7 cups of salsa, which can be poured into about 10 6-oz containers and frozen.

This salsa is pretty mild. If you like it spicy add more hot peppers.

This quantity will fit in a regular Blendtec Wildside+ blender jar but for many standard home blenders this is more than will fit. If you have a smaller blender jar, divide ingredients proportionally and blend in batches. It is easier if you blend each batch together with all its ingredients rather than try to mix batches together later (e.g. blend half the tomatillos, half the peppers, etc. in one batch).