

# Salsa Verde

1/2 lb Tomatillos, with husk, about 8-10 small fruit

1/2 cup (125 ml) red or yellow onion, diced

2 cloves garlic, minced

2 Tbsp (30 ml) fresh lemon or lime juice

1 ripe diced tomato

1 jalapeno or reg. pepper, seeded and diced (*opt.*)

1 Tbsp (15 ml) liquid honey or maple syrup (*opt.*)

1/2 cup (125 ml) fresh cilantro, minced (*opt.*)

Salt and pepper, to taste

## **Directions:**

- Make the salsa by first removing the husk from the tomatillos.
- Chop the tomatillos and place in a medium size bowl, you should have about one cup.
- Stir in the chopped tomato, jalapeno pepper, red onion, garlic, lime juice, honey and cilantro.
- Season with salt and pepper, and set aside in the refrigerator.
- Makes approximately 2 1/2 cups (625 ml).