

Tomatillo Sauce

Southern Living Best Barbecue Recipes - June 2011

Preparation Time: 10 minutes

Cook time: 20 minutes

Serve with chicken, fish or shrimp.

1 1/4 pounds (about 30) small tomatillos

1 medium onion, chopped

1 tablespoon olive oil

4 teaspoons garlic, minced

1 cup water

1 jalapeno pepper, seeded and minced

1/2 cup fresh cilantro, chopped

1 tablespoon fresh lime juice

1 teaspoon salt

Remove and discard the husks from the tomatillos. Wash the tomatillos thoroughly.

In a large saucepan over medium-high heat, saute' the onion in hot olive oil for 5 minutes or until softened.

Add the garlic and saute' 1 minute.

Stir in the tomatillos, water and jalapeno.

Bring to a boil. Reduce the heat to medium. Cover and simmer, stirring occasionally, for 10 to 12 minutes or until the tomatillos are softened.

Remove from heat. Cool slightly.

Process the tomatillo mixture, cilantro, lime juice and salt in a food processor or blender until smooth.

Cover and chill at least eight hours.

Yield: 3 1/2 cups

Per Serving (excluding unknown items): 188 Calories; 14g Fat (63.2% calories from fat); 2g Protein; 16g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 2149mg Sodium. Exchanges: 2 1/2 Vegetable; 0 Fruit; 2 1/2 Fat.