Salsa Verde

Ingredients

- 3 c water
- 3 serrano peppers
- 6 tomatillos, husks

removed

- 2 cloves garlic
- 1/4 white onion, chopped
- 1/2 bunch cilantro, chopped Salt, to taste

Directions

- 1. Bring water to boil, Add peppers and tomatillos, reduce heat and simmer 12 minutes. Drain, reserving 1/4 c water.
- 2. Blend *peppers*, tomatillos, garlic, onion, and cilantro until smooth. Add reserved water to adjust to preferred consistency.
- 3. Season with *salt* and Serve.