
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.