



# Roasted Salsa Verde

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1 lb. tomatillos  
1 large onion  
3-6 cloves garlic  
1 serrano pepper  
2 limes  
1 cups cilantro  
2 T. vinegar (I like apple cider  
vinegar)  
1 tsp. salt or more, to taste

Peel and cut the onion into 8 wedges. Peel and halve tomatillos. Halve the serrano pepper, and remove seeds to reduce the spiciness. For hotter salsa leave the seeds in! Do not peel the garlic cloves. Place all the vegetables on a cookie sheet and broil in the oven until they begin to blacken, about 15 minutes. Watch them closely so that they do not burn to much!

Meanwhile, juice 2 limes, and rough chop about one cup of cilantro. When the vegetables are roasted and have started to blacken, remove them from the oven and peel the garlic cloves. Then dump them all (including juices) into the food processor or blender, with lime juice, cilantro, vinegar and about 1 tsp. salt. Blend for about 20 seconds. or until everything is just combined. Chill and serve cold, on tacos or with corn chips!

  
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