

# Charred Chile Tomatillo Salsa

## Ingredients:

- 15 tomatillos (husks removed)
- 2 medium sweet onions
- 5 cloves peeled garlic
- 6 cascabel dried chiles, (stem, seeds and top removed) or Chile of your choice
- 1 4-oz can chipotle Chile in adobo
- Salt and pepper to taste
- 2 teaspoons cumin
- Squeeze of lime to taste
- 1 tablespoon honey or agave
- Olive oil

## Directions:

1. Preheat oven to 375°.
2. On a baking sheet, place tomatillos, onions, garlic and dried chilis on baking sheet. Toss generously with salt and pepper and coat with a healthy amount of olive oil.
3. Place in oven and roast for about 30-45 minutes until vegetables begin to char and tomatillos begin to blister.
4. Remove from oven and let cool.
5. Purée in food processor with remaining ingredients.
6. Place in a bowl, and serve with chips or over eggs or as a sauce for enchiladas.

Freezes well up to 3 months.



