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Where attitude is everywhere, and the goat rules, so watch your backside.

Salsa recipes from the goat.
Salsa's so good - they will bring tears to your eyes!

SALSA VERDE

INGREDIENTS

3/4 lb tomatillos
2-3 jalapeno peppers
1-2 mild banana peppers
1 anaheim pepper
1 small white onion
1 clove garlic
2 TBSP lime juice
1 TBSP chopped cilantro

DIRECTIONS

Use a food processor to cut up the ingredients. Cut up the peppers separately from the other ingredients. This way, you can add the peppers until you get the desired effect.

This recipe makes about 2 cups.
Scale up or down for the quantity you need.

ABOUT TOMATILLOS

Tomatillos look like small green tomatoes with a husk on them. They need some preparation before you use them.

First, remove the husk and rinse them off. Next, cut them in half and put them in a bowl. Put the bowl in the microwave and heat on full power for 2-3 minutes until soft. Cool before making into salsa.

COMMENTS

There are no preservatives in home made salsa. Refrigerate after you make it, and when you're not serving it. Make only as much as you will use in a day or two. If you like spicier salsa, add more peppers. The blend of jalapeno, anaheim, and banana peppers gives a full flavor and the heat sort of sneaks up on you while you are enjoying the salsa. Feel free to substitute other types of peppers based on preference and availability.

Enjoy!