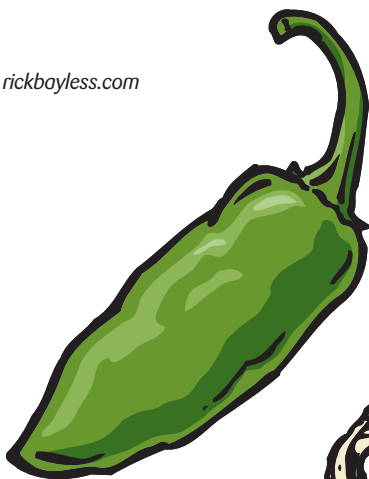


Tomatillo and Pasilla Salsa

Ingredients:

- 1 – 3 pasilla chiles. These are dried, and have a little heat, along with an earthy almost raisiny flavor. You could also use chipotle peppers in adobo sauce from a can.
- 3 large cloves of garlic
- 4 large (or 5 – 6 small) tomatillos, husked and rinsed. Most Latino markets also sell canned tomatillos.
- Salt

Adapted from rickbayless.com



Preparation:

In a dry skillet toast the pasillas until they slightly soften and become aromatic. Press down with a spatula to make sure the skin comes in contact with the pan. Then place the chiles in a bowl and pour hot water over them. Let them soak for 30 minutes. If needed, place a smaller bowl on top of them to keep them submerged.

Meanwhile, place the tomatillos and garlic, still wrapped in its peel, on a baking sheet, and place four inches under a hot broiler. Let the skin char, and rotate them after about five minutes, so they cook on both sides. Turn the garlic cloves as well.

Once cooked, peel the garlic and place in a food processor or blender with the tomatillos and any juices that escaped while cooking. Add the pasillas and pulse until the desired consistency is achieved. Add small amounts of water if needed to make a thinner salsa (about 3 – 4 tablespoons). Season with salt, and sugar if using, to taste. Let the salsa cool so that the flavors have time to blend. Serve at room temperature.