

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Char-Grilled Green Jalapeño Salsa

Jalapeños are plentiful in Texas. We even use them to help the kids when they're teething! (Just kidding.) Fresh green ones give a pungent, almost grassy essence. Red (ripe) jalapeños give a sweeter, cleaner heat. Smoked jalapeños, called chipotles, are all the rage these days. There's another jalapeño flavor that most folks don't recognize: charred or char-grilled. This salsa will change that...

*15-16 nice-sized green jalapeño peppers
1 lb tomatillos, husked, cleaned
1 small sweet onion, peeled, halved (or ½ a large one)
6 cloves garlic (or 1 Tbsp minced)
½ cup cilantro leaves, lightly packed
juice of 1 lime
salt and freshly ground black pepper*

Fire up the grill, and when it's medium-high heat, place peppers, tomatillos and onion on the grate. Turn once or twice, until peppers show some scorched spots and tomatillos soften a bit. Be sure there are some nice marks on the onion too.

Set 2-3 jalapeños and a piece of the onion (no more than ¼ of the onion) aside, then place all ingredients (except seasonings) into a blender. Process until puréed and almost smooth. Add water, a teaspoon at a time, if the sauce is too thick. Coarsely chop the remaining peppers and onion, then add to the blender. Pulse until there are nice bits of onion and pepper swimming in a luscious green sauce. Serve immediately with chips, or as a side salsa with dinner.

Want a red version? Substitute red jalapeños for most of the green ones, and tomatoes for the tomatillos. It works, I tell you...

Yield: About three cups or so
Preparation time: 10 minutes
Cooking time: 10 minutes

