

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Roasted Tomatillo Guacamole

Similar to Recipe by Marcus Samuelsson, of Aquavit Restaurant Fame

Tomatillos add a nice zing to sauces and dips. Here's a version that also adds smoke flavor, and an extra helping of "Man, them's good peppers!"

3 tomatillos, husked and cleaned
2 Tbsp extra-virgin olive oil
4 jalapeno chiles, seeds and ribs removed, coarsely chopped
1 red onion, chopped
2 shallots, minced
3 cloves garlic, minced (about 2 tsp)
juice of 2 limes (about ¼ cup juice, if not concentrated)
2 avocados, peeled, pitted, and cubed
¼ cup chopped cilantro
dash hot sauce (Crystal, Bufalo, Tabasco), or to taste (optional)
kosher salt

Set your grill to medium-high heat, and once it's heated, turn down to medium. Place the dehusked tomatillos on a cast-iron comal, or directly on the grill grate. Roast for a few minutes, turning often. Once there are some nice scorch marks and the tomatillos soften, remove from heat. Chop tomatillos and set aside.

Pour the olive oil in a large skillet and heat over medium heat. Add onion, about half the jalapeño bits and the shallots; sauté, with stirring, for 4-5 minutes, or until soft. Add garlic and stir for a minute, then add tomatillos and cook for another minute or two. Remove from heat and place in a medium mixing bowl. Scoop the avocado flesh and add to bowl. Smash the avocado together with the sautéed veggies using a fork. Stir in lime juice, remaining jalapeño and cilantro. Season with hot sauce and salt to taste.

Yield: Four servings (for sane people)

Preparation time: 20 minutes

