



## Avocado Tomatillo Sauce

### INGREDIENTS

- 5-6 medium tomatillo, cut in half
- 1 jalapeno, stemmed and halved
- 1 large clove of garlic, quartered
- 1-2 ripe avocados
- 1 tablespoon canola oil
- juice of 1-2 limes
- ½ cup cilantro, stemmed
- 3-4 tablespoons water

### PROCEDURE

1. Grill or roast the tomatillos and jalapenos until charred and softened, allow to cool down.
2. Combine all ingredients in a blender and puree until smooth and creamy, adding water if necessary. Test for spicyness-- if too hot, add more avocado and/or lime juice and puree some more.
3. Serve over steak, or other grilled meat, or just with tortilla chips.