



Avocado Tomatillo Sauce

INGREDIENTS

- 5-6 medium tomatillo, cut in half
- 1 jalapeno, stemmed and halved
- 1 large clove of garlic, quartered
- 1 ripe avocados, plus a second just in case
- 1 tablespoon canola oil
- juice of 1-2 limes
- ½ cup cilantro, stemmed
- 1/2 tsp salt, to taste
- 3-4 tablespoons water

PROCEDURE

1. Grill or broil the tomatillos and jalapenos on high heat until charred and softened; allow to cool down. Tomatillos will turn from bright green to a brownish green, and the chiles will blister on the outside skin.
2. Combine all ingredients (except the 2nd avocado and lime) 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.