

Salsa Verde

8 oz. tomatillos, husked and rinsed
2 serrano peppers, stemmed
1/4 c. fresh cilantro (thick stems removed), roughly chopped
1/4 c. onion finely chopped
1/4 c. water
Salt
Pinch sugar (optional)

Preheat the broiler. Roast the tomatillos and chilies on a baking sheet 4 inches below a very hot broiler until darkly roasted, or even blackened in spots about 5 minutes. Flip them over and roast the other side. In a blender or food processor, combine the tomatillos and chilies, including all the juice that has run onto the baking sheet. Add the cilantro and water, then blend to a coarse purée, and scrape into a serving dish. Rinse the chopped onion under cold water. Drain to remove the excess moisture. Stir into the salsa and season with salt.