



Tomatillo Serrano Chile Sauce

Yield: Makes 4-6 Cups

Total Time: 15-20 minutes

Ingredients:

- A Handful of Serrano Chile (more if you prefer it spicy)
 - 3 to 5 pieces of garlic
 - 8-10 green tomatillos
 - 1/2 yellow onion
 - 4-5 Cups of Water
 - 1-2 Tablespoons of Cumin**
 - 1-2 Tablespoons of Salt or Pink** Himalayan Sea Salt
- **If you are not vegan or vegetarian you

can substitute the cumin and salt for Knorr Caldo Con Sabor De Res Beef Flavor Bouillon**

Equipment Needed:

- Blender
- Boiling Pan
- Measuring Cup
- Measuring Spoon
- Large Glass Bowl/Glass Jar for Storing

Prep:

- Rinse about a handful of serrano chiles and remove the tail/stems- the ratio of chiles should be less than the tomatillos
- Peel the 3 to 5 pieces of garlic- I love garlic so I always add 5
- Remove the husks of the 8-10 green tomatillos and rinse the green the tomatillos to remove any residue
- Slice a yellow onion in half

Directions:

- Once all ingredients have been rinsed with water, husks have been removed, and garlic peeled, and yellow onion sliced
- Combine all ingredients into a boiling pan and add about 4-5 cups of water, this will vary based on how big or small your tomatillos are. You don't want the sauce to be too runny so you just need enough water to boil it and have about an inch of water above all the ingredients.
- Boil the ingredients until you can run your fork through the tomatillos and serranoes
- After the ingredients have boiled, set them aside to cool down
- Remove the yellow onion from the boiling pot- you will not blend the onion for the sauce
- Once the ingredients have cooled down pour them into a blender, make sure to



remove the yellow onion, then add the 1-2 tablespoons of cumin, 1-2 tablespoons of salt or pink Himalayan sea salt and liquefy or the beef bouillon (I use a Vitamix blender and start on the low setting then set to high gradually so I could get a nice clean blend, trying to achieve no pulp)

- After the tomatillo serrano chile is liquefied pour into your glass container
- Then set aside your bowl full of tomatillo serrano chile and grab some of your favorite chips to dip and enjoy!

You have made my mama's Tomatillo Serrano Chile Sauce. I hope you enjoy this family staple. You can use the tomatillo serrano chile sauce to make green enchiladas, green tamales, and many other dishes.

*****If the tomatillo serrano chile sauce is too spicy for your tastes, simply boil an extra tomatillo and liquefy and add to the original mix to help reduce the heat. Keep adding extra tomatillos to adjust the spice to your liking. You might have to add more cumin or salt based on your taste buds but please add minimal amounts gradually.*****

*****On the flip side if you don't think this sauce is spicy enough, simply add a few more serrano chiles to boil and liquefy and add to the original mix to help increase the heat. Keep adding serrano chile to adjust the spice to your liking. *****