

'My Best Dish Yet' Recipe

SALSA VERDE

Recipe by Chef Jake Hizny

Preparation Instructions:

1. In a small stock pot place tomatillos and Serrano chilies. Cover with water, bring to boil, reduce to a simmer and cook until tender.
2. Remove from heat and with strainer, place tomatillos and Serrano peppers on sheet pan to cool. Also reserve 8 oz. of cooking liquid.
3. Place the tomatillos, Serrano peppers, reserved water, salt and lime juice in a blender or food processor and process until smooth. Reserve for service.

Yield: Approx. 1 Quart

Ingredients	Product Brand	Maines Item #	Amount
Tomatillos, husk removed	Fresh	097780	2 Lbs.
Water	N/A	N/A	8 oz.
Serrano chiles	Fresh	097560	4 ea.
Salt	Katy's Kitchen	340620	1 Tlb.
Cilantro, chopped	Markon	097149	1/2 bunch
Fresh lime juice	Fresh	096208	1 ea.

