**Tomatillo Salsa**

8 ounces (5 to 6 medium) tomatillos, husked and rinsed  
Fresh hot green chilies, to taste (roughly 2 serranos or 1 jalapeno), stemmed  
5 or 6 sprigs fresh cilantro (thick stems removed), roughly chopped  
Scant 1/4 cup finely chopped onion  
Salt  
  
  
For the All-Raw version:

Roughly chop the tomatillos and the chilies.

In a blender or food processor, combine the tomatillos, chilies, cilantro and 1/4 cup water. Process to a coarse puree, then scrape into a serving dish.

Rinse the onion under cold water, then shake to remove excess moisture. Stir into the salsa and season with salt, usually a generous 1/4 teaspoon.

For the Roasted version:  
Preheat a broiler.  
Roast the tomatillos and chilies on a baking sheet 4 inches below a very hot broiler until darkly roasted, even blackened in spots, about 5 minutes. Flip them over and roast the other side, 4 to 5 minutes more will give you splotchy-black and blistered tomatillos and chilies.

In a blender or food processor, combine the tomatillos and chilies, including all the delicious juice that has run onto the baking sheet. Add the cilantro and 1/4 cup water, blend to a coarse puree, and scrape into a serving dish.

Rinse the onion under cold water, then shake to remove the excess moisture. Stir into the salsa and season with salt, usually a generous 1/4 teaspoon.

Recipe courtesy of Rick Bayless. From Mexico: One plate at a Time; Scribner, 2000.  
  
Read more at: http://www.foodnetwork.com/recipes/salsa-verde-green-tomatillo-salsa-recipe.html?oc=linkback