

LEITE'S CULINARIA



Salsa Verde Cruda

by Roberto Santibañez
of Rosa Mexicano
New York, NY

Makes about 2 cups, serving 4-6 as an hors d'oeuvre

Rosa Mexicano, which is known for its tableside guacamole presentation, offers another winning condiment with this salsa. Chef Roberto Santibañez, who taught Beard House guests how to prepare it, explains that the dish's heat can be adjusted by using more or less chile. "Keep in mind that this is a condiment," he said, "so it needs to be well seasoned and with a strong spice level." This salsa is delicious over chicken or fish, and it makes a fantastic dip for tortilla chips.

INGREDIENTS

1 pound tomatillos, husked, washed, and roughly chopped
1/2 small white onion, chopped
3 cloves garlic
1 jalapeño or Serrano chile pepper, seeded
10 sprigs cilantro
Salt to taste

METHOD

1. Combine the tomatillos, onion, garlic, chile, and cilantro in a blender. Purée until smooth.
2. Season with salt to taste and serve.

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