WORLD GRILLING

tomatillo salsa

Known as salsa verde in Mexico, this sprightly green salsa is delicious with carne asada and warm tortillas.*

2 lb. tomatillos, husked and rinsed

2 garlic heads, cloves separated, unpeeled

1–2 serrano chilies

Salt, to taste

2 Tbs. canola oil

1 cup fresh cilantro leaves

Juice of 2 limes

Prepare medium-hot fire in grill.

In grilling wok, toss together tomatillos, garlic, chilies, salt and oil. Set wok on grill; cook, stirring often, until tomatillos are soft and starting to burst, and garlic and chilies are charred, 15–20 minutes. Transfer to bowl and let cool slightly. Remove stems from chilies; for a less spicy salsa, remove seeds. Peel garlic cloves.

Transfer tomatillos, garlic and chilies to blender; add cilantro and lime juice. Pulse until salsa is somewhat smooth, leaving some texture. Season with salt. Makes about 2 cups.