

## **Farmer Tim's Tomatillo Salsa**

Serve this tangy salsa with grilled chicken or pork.

1 pound tomatillos, husks removed, washed and quartered (about 14 medium)

1 Granny Smith apple, peeled, cored, and quartered

1 chile pepper, serrano, deveined and seeded

1/2 cup cilantro leaves

juice of 1 lime, about 2 tablespoons juice

Roast peeled tomatillos and peppers at 375 until tender. Drain and cool. Place all ingredients in blender or food processor and purée until smooth. Place in tightly covered container and store in refrigerator for up to 1 week. Serve with grilled chicken, pork, or fish. Makes about 2 cups of tomatillo salsa.