

Green Tomato Salsa Verde

By Martha Rose Shulman

Time 45 minutes

Rating 5 ★★★★★ (369)

Mexican salsa verde usually is made with tomatillos, not green tomatoes. (Tomatillos are in the same family as green tomatoes, but more closely related to the gooseberry.) But this version is a beautiful and delicious salsa, even without tomatillos.

INGREDIENTS

Yield: About 1¾ cups (more if thinned with water)

1 pound green tomatoes

2 to 3 jalapeño or serrano peppers (more to taste)

½ medium onion, preferably a white onion, chopped, soaked for five minutes in cold water, drained, rinsed and drained again on paper towels

Salt to taste

½ cup roughly chopped cilantro

¼ to ½ cup water, as needed (optional)

PREPARATION

Step 1

Preheat the broiler. Line a baking sheet with foil. Place the green tomatoes on the baking sheet, stem-side down, and place under the broiler about 2 inches from the heat. Broil two to five minutes, until charred. Using tongs, turn the tomatoes over, and grill on the other side for two to five minutes, until blackened. Remove from the heat. When cool enough to handle, core the tomatoes and remove the charred skin. Quarter and place in a blender or a food processor fitted with a steel blade (I prefer the blender).

Step 2

Add the remaining ingredients, except the water, to the blender or food processor, and blend to a coarse or a smooth puree (to your taste). Transfer to a bowl, taste and adjust seasonings, and thin out with water if desired. Allow to stand for 30 minutes or longer before serving to allow the flavors to develop. You may wish to thin out after it stands.

Tip

Advance preparation: This will keep for a couple of days in the refrigerator but is best freshly made.

Private Notes

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