

Salsa Verde

Amount	Measure	Ingredient - Preparation Method
2	large	fresh anaheim chiles
1/2	pound	tomatillos - husked, rinsed, diced
1 1/2	cups	low sodium chicken broth
2	large	green onion - chopped
1	large	serrano chile - stemmed and seeded
1	large	garlic clove
1/4	cup	cilantro leaves, whole
1	tablespoon	whipping cream
1	tablespoon	fresh lime juice

Char anaheims directly over flame or in broiler until blackened on all sides. Enclose in paper bag; let stand. Peel, seed and chop.

Combine tomatillos, broth, green onions, serrano and garlic in med saucepan; bring to boil over med-high heat. Reduce heat to med-low; simmer until mixture is reduced to 1 2/3 cups, stirring occasionally, about 18 minutes. Transfer mixture to blender. Add anaheims, cilantro and cream. Puree until smooth. Season with salt and pepper, add lime juice.

Yield: "2 cups"