

Salsa Tomatillo (makes 1-3/4 cups)



Ingredients

- 1 Tablespoon olive oil
- 1 clove garlic, minced
- 1/2 cup onion, finely chopped
- 1 cup tomatillos, finely chopped
- 1/4 cup Anaheim chilies, chopped
- 2 Tablespoons cilantro
- 1/4 cup white vinegar
- 1/4 cup [honey](#)
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup canned diced tomatoes, drained

Instructions

In medium sauce pan, heat oil over medium heat. Sauté garlic and onion until fragrant and soft, 2-3 minutes. Add tomatillos, chilies, cilantro, white vinegar, honey, salt, and pepper and bring to a boil. Reduce heat and simmer 5 minutes. Add tomatoes; mix well.

Serve salsa over grilled pork chops with cornbread and steamed squash and eggplant.

Courtesy of the National Honey Board (May 2009)

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