

Grilled Salsa Verde

- 20 tomatillos in husks
- 6 Hatch chiles
- 1 green pepper
- 2 poblano peppers
- 2 onions, peeled, halved, root intact
- 3 jalapenos
- Salt to taste
- Garlic powder to taste (You can roast garlic along with the vegetables, but I prefer a fresher garlic taste in this salsa than a roasted one. You could also add fresh, minced garlic to the final product, but, in my opinion, it overwhelms the other grilled flavors. So ... my solution is to use garlic powder.)

Heat grill to high heat.

Place all vegetables on the grill. Turn the peppers as they char and remove vegetables as they get soft and charred. The onions will take the longest since they are halves so put them on first. (You can slice them to grill, but I always lose them in the grates of the grill!)

Peel the tomatillo husks off when cooled and put the tomatillos in a bowl.

Put the peppers in a large bowl under plastic wrap to create a steam that will loosen the skins as they cool. Peel them and remove the stems and seeds when they are cool enough to handle. If you want more heat, leave the seeds in the jalapeno peppers and Hatch chiles. (The spiciness of each seems to vary widely based on growing conditions so you might have to taste to see if you want to remove the seeds. You'll maintain some heat even by removing them.)

Put all the grilled vegetables in the food processor and run until the salsa is to the chunky consistency that you prefer ... if you want it more smooth, run it longer. If not, just pulse till you get what you want.

Each time you make this, it will turn out a little differently because of the difference in spiciness of the peppers and size of the vegetables.

Bon appétit!