**Tomatillo Salsa**

Roughly 1 lb. Tomatillo, cut in half and spread onto a cookie sheet  
1 Red or green bell pepper cut into flat sections (optional)

Broil these for 4 minutes, remove flip them over and broil the other side for 5 min. They should be well brazed (brown or black) when done. Remove and let cool. Cut these up coarsely by hand or in a blender but don’t purée. Put into a bowl or sauce pan

Add the following (diced veggies as required)  
¼ cup water  
1 chili pepper  
clove of garlic (or more)  
1 small onion  
3-4 table spoons cilantro  
1 teaspoon salt  
¼ teaspoon sugar

If you heat the whole mixture in a sauce pan for ten minutes it makes a great consistency but its fine with just the tomatillos roasted and the rest raw. Serve with dipping chips, on tacos, burritos etc.

*Source: Jeff Shatford*