

## Green Sauce

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2 tbs vegetable oil  
¼ cup chopped white onion  
1-2 fresh jalapeno peppers, finely chopped  
1 cup husked, tomatillos, chopped  
2 cloves garlic, minced  
¼ tsp ground cumin  
⅓ cup + 1 tbs water  
⅓ cup coarsely chopped cilantro  
½ tsp salt  
¼ cup fresh cilantro leaves

### *Instructions:*

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1. Heat oil in 8 – 9 inch skillet over medium heat until hot. Add onion and chilies; saute' until soft (~4 mins). Add tomatillos, garlic and cumin; saute' 1 min.
2. Add ⅓ cup water, the chopped cilantro and ¼ tsp salt to skillet. Heat over high heat to boiling; reduce heat to low. Simmer, covered, 20 minutes. Transfer mixture to blender container; process until smooth. Return sauce to skillet to reserve heat.

**Makes 4- 6 servings**

Source: Mexican cooking class cookbook