



Recipes

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Tomatillo Sauce

Serves 16

Ingredients:

1 oz. Garlic
1 1/2 oz. Jalapeno Peppers , stemmed and seeded
6 oz. Onions , chopped
16 oz. Salsa Verde
12 oz. Vegetable Broth
2 oz. Cilantro
Salt and Pepper to taste

Directions:

1. Preheat oven to 425° F. Lightly oil a roasting pan and place garlic, jalapenos and onions in pan.
2. Roast until soft and golden brown, about 20 minutes.
3. Allow vegetables to cool enough to puree. Transfer roasted vegetables to a blender or food processor. Add salsa, cilantro and broth and puree. Sauce can be held on a hot or cold line.
4. Serve warm or at room temperature.