



Tomatillo Relish

Serves 1

Ingredients:

- 2 Poblano Chiles
- 7 large Tomatillos , husked and puréed
- 4 large Tomatillos , husked and chopped
- 1/4 cup Rice Wine Vinegar
- 1/4 cup Red Wine Vinegar
- 2 cups Roma (plum) Tomatoes , seeded and chopped
- 3 Tbsp. Olive Oil
- 3 Tbsp. fresh Basil , chopped

Directions:

1. Place poblano chilies in broiler. Broil until skin is blackened, about 4-5 minutes per side. Place in a plastic bag and seal. Allow the chilies to "sweat" for 5 minutes. Peel the skin, remove seeds and stems and chop.
2. Combine all ingredients in a non-aluminum bowl. Cover and refrigerate for 3 hours. (Can be made one day ahead)