



# Tomatillo Sauce

*makes 8 cups*

- 3 pounds tomatillos, husks & stems removed
- 5 garlic cloves, peeled
- Olive oil
- Sea salt
- 1 tablespoon coriander seeds
- 1 large yellow onion, peeled and diced
- 2 jalapeños (or to taste), seeded and minced
- 2 teaspoons ground coriander
- 1 heaping teaspoon Mexican oregano
- 1/2 cup pepitas, optional
- 2 cups chicken or vegetable stock, preferably homemade, or water

Preheat oven to 350 degrees. Toss whole tomatillos and garlic cloves with 2-3 tablespoons of olive oil and spread on a large baking sheet. Sprinkle generously with sea salt. Roast for 40 minutes.

Meanwhile, heat a small skillet over medium heat and lightly toast the coriander seeds. Watch them closely as this will only take a few seconds. Cool before grinding in a spice grinder or with a mortar and pestle. Set aside.

In a large, heavy pot, heat 2 tablespoons olive oil over medium heat and sautee onion, jalapeños, spices (including 2 teaspoons of the ground toasted coriander) and pepitas, if using, until onion is soft and mixture is fragrant, about 10-15 minutes. Turn off heat.

Remove tomatillos and garlic from oven and slide into the same pot. Add stock or water and heat over medium-high heat, using a large spoon to gently break up the

soft tomatillos. Cook for another 10-15 minutes to meld flavors. Remove from heat.

When cool enough (never put piping hot liquids into your food processor), process in batches to degree of smoothness you prefer. I like my sauce rather chunky, but it's also nice when quite smooth. Taste and add more salt if needed.