

Chili Verde Sauce

a family recipe from Plant the Seed educator, Jessa Tremblay

Cook along with the Kidsville at Home video.

Shopping List:

- 10 to 12 tomatillos
- 2 to 3 green bell peppers
- 2 to 4 cloves of garlic
- 1/4 cup water (or less)
- 1 cup chicken or vegetable stock (Jessa's family uses bullion cubes)
- 1 hot pepper (with seeds removed)
- 1 bunch cilantro

Directions

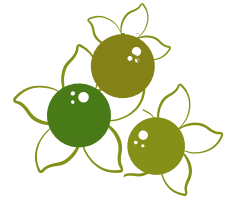
- Peel off tomatillo outer husks
- Cut bell peppers in quarters or smaller slices and remove the seeds
- Put whole tomatillos and cut bell peppers in pot and cover with water to boil.
- Boil until peppers are soft, but before the tomatillos split open (if a couple split, it's okay)

- While peppers and tomatillos boil, prepare other ingredients
 - Peel garlic cloves
 - Prepare 1 cup of stock
 - Cut hot pepper and remove seeds
 - Remove stems from 1 bunch of cilantro

- Take tomatillos and peppers off stove and let cool slightly.

- Put tomatillos and peppers in the blender or food processor with some water (1/4 cup or less)
- Add the hot pepper with seeds removed and garlic cloves to the blender and pulse to blend.
- Add cilantro and blend for only a few pulses so it stays in larger pieces.

- Use sauce immediately or refrigerate for up to 3 days to add flavor to food.
 - Cook meat or vegetables in the sauce.
(*chicken, steak, pork, tofu or squash from the garden are good*)
 - Use the sauce as a dip or topping for added yumminess.
(*eggs, quesadillas, nachos and anything else you think of*)



*Use caution around sharp tools like knives & hot surfaces.



*Start a composting bin for your garden and kitchen scraps.