

## Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

### Roasted Tomatillo and Garlic Salsa

- 6 tomatillos, husked
- 1 bulb garlic, separated and peeled
- 2 Jalapenos
- fresh cilantro
- ½ cup water, or as needed
- salt and pepper

#### Directions:

Preheat the ovens broiler. Arrange the whole cloves of garlic, tomatillos, and jalapenos on a baking sheet. Place under the broiler, and cook for a few minutes. Remove garlic cloves at first, as soon as they are toasted, to avoid developing a bitter flavor. Continue to roast jalapenos and tomatillos until evenly charred, turning occasionally. Set aside to cool. Don't remove the charred parts of the tomatillos or the pepper. They add a really nice flavor.

Place peppers and tomatillos in a blender with the garlic and cilantro. Add a little water to the mixture if necessary to facilitate blending. Season with salt and pepper to taste. Refrigerate until serving.



**Untiedt's Vegetable Farm, Inc.**

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