

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/3/13 & 9/6/13

Corn and Tomatillo Salsa

Makes 3 cups

1/2 medium red onion, diced, about 1/2 cup
Champagne or rice vinegar
1/4 cup water
2 ears corn, shaved, about 2 cups
salt
1/4 pound tomatillos, husked and diced
1 jalapeño chili, seeded and diced
1-1/2 tablespoons fresh lime juice
sugar (optional)
cayenne pepper to taste
2 tablespoons chopped cilantro

Toss the onions with a splash of vinegar.

Combine the water, the corn and 1/4 teaspoon salt in a small saucepan and cook over medium-low heat until the corn is tender, about 5 minutes. Transfer to a bowl and toss with the tomatillos, the chili, and the onions. Season with 1/4 teaspoon salt, the lime juice, and a pinch of sugar, if needed. For a hotter salsa, add a pinch or two of cayenne. Adjust the seasoning with salt and a splash of vinegar. Toss in the cilantro just before serving.

Everyday Greens by Annie Somerville

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/3/13 & 9/6/13

Tomatillo Salsa Verde

- 1 pound tomatillos, husked
- 1/2 cup finely chopped onion
- 1 teaspoon minced garlic
- 1 serrano chile peppers, minced
- 2 tablespoons chopped cilantro
- 1 tablespoon chopped fresh oregano
- 1/2 teaspoon ground cumin
- 1 1/2 teaspoons salt, or to taste
- 2 cups water

Place tomatillos, onion, garlic, and chile pepper into a saucepan. Season with cilantro, oregano, cumin, and salt; pour in water. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until the tomatillos are soft, 10 to 15 minutes.

Using a blender, carefully puree the tomatillos and water in batches until smooth.

allrecipes.com