

Tomatillo Salsa
The Williamsburg Hospitality House
And
Christopher's Tavern
Executive Chef Aaron Beach and Banquet Chef Scott Kendig

8-10 ripe tomatillos
1 med. yellow onion
6 garlic cloves
1 lime
1 jalapeno pepper
Salt and pepper

Peel and quarter tomatillos. Chop onion into large dice. Peel garlic. Quarter jalapeno. Place tomatillos, onion, garlic in food processor or blender and blend until smooth. Squeeze lime into salsa and season with salt and pepper to taste.