

RYAN SCHATZKE'S SALSA VERDE RECIPE

Start with about a pound of washed fresh tomatillos. If they are medium-large coarsely chop them, but if they're small, it is fine to leave them whole.

Add a medium onion, chopped. (red, yellow, and white onions all work with slight variations in taste.)

Add 3-10 diced spicy peppers of your choice, or more to taste. Note: tomatillos are quite sweet so we've found it's almost hard to make it too spicy.

Roast the vegetables at 400° for 30 minutes or until everything, particularly the tomatillos, are softened. Remove from oven and puree in the food processor or blender to desired chunky consistency.

Freeze in canning jars, leaving headspace for expansion. The salsa thaws wonderfully.