

## Hot and Spicy Ancho Tomatillo Salsa

from operagirlcooks.com

Makes about 1 quart of salsa

1 lb. tomatillos, peeled, rinsed and halved  
4 serrano peppers, halved, seeds left in  
4 jalapeño peppers, halved and seeded  
1 medium red onion, cut into wedges  
1/3 C. raw pepitas (shelled pumpkin seeds)  
6 ancho chiles (dried)  
1/4 C. olive oil  
juice of 2 limes  
1/2 C. cilantro leaves

1. Line a baking sheet with aluminum foil and preheat oven to 425F.
2. Place the tomatillos, serrano and jalapeno peppers, and onion on the lined baking sheet, skin side up. Bake for 25 minutes.
3. While the vegetables are roasting, heat a medium (10-inch) cast-iron pan over a medium flame. Add the pepitas and toast for a few minutes, just until browned and beginning to pop. Set aside.
4. In the same cast-iron pan over medium heat, toast the ancho chiles until they begin to become aromatic and lighten in color a bit, about 3 minutes. Add 3 cups of water and simmer for 10 minutes.
5. Use a slotted spoon to remove the ancho chiles from the water. Split open, remove seeds, and cut the peppers into 1-inch strips. Set aside.
6. Remove the pan of roasted vegetables from the oven, then turn the heat up to broil. Place the baking sheet in the broiler (or at the top of your oven, wherever the heating element or flame is located) and broil for 5 minutes, until all of the pepper and tomatillo skins are well browned but not blackened. Remove from oven and allow to cool for about 15 minutes, until the vegetables are still warm but no longer boiling hot.
7. Place the roasted vegetables, toasted pepitas, and seeded, hydrated ancho chilis in a medium (11-cup) food processor. Add the olive oil, lime juice, and cilantro. Process for about 1 minute, until all of the ingredients are blended into a smooth salsa.