

LUPE

RESTAURANTE MEXICANO

MEXICAN GREEN TOMATO SAUCE FROM GABY ALMADA

Makes 1 ¼ cups

2 chiles serranos

¼ small white onion, finely chopped

1 small clove garlic

Salt to taste

2 large springs of cilantro leaves

1/3 cup of water to cook tomatoes

1 cup green tomatoes freshly cooked and drained.

The tomatoes must be stripped off papery husks and rinsed in cold water.

This is the best done in a Mortar (molcajete) but you can use a blender. There are two ways:

1. Use raw tomatoes: Blend, if not using a mortar, with the chiles, garlic and onion. Put salt to taste and mix coriander leaves at the end.
2. Cooked tomatoes. Put into a saucepan covered with water, and simmer over a low flame until they are soft and skins tender. Do not let them boil. Blend with onion, chile and garlic. Use the water where they cooked if needed.

** This sauce is great over rice, eggs, tacos, tostadas etc.

