

Tomatillo Salsa Verde

- 2 pounds tomatillos, husks removed & washed
- 6 jalapeños
- 4 garlic cloves
- 1 medium-large onion
- ⅔ cup fresh cilantro leaves
- 2 teaspoon salt

1. Chop the onion in half, crush the garlic, and leave the jalapeños and tomatillos whole. Roast on a baking sheet in a 400°F oven for about 15 minutes, turning all halfway over through roasting time.
2. Peel the garlic, deseed and rough chop the jalapeño, and peel and rough chop the onion.
3. In a food processor, add all roasted ingredients, plus cilantro and salt and pulse until all ingredients are chopped and desired consistency is reached.

Tomatillo Cilantro Creamy Dip

- 8 oz. cream cheese, softened
- 1 cup mayonnaise
- ½ cup tomatillos, diced in a food processor
- 2 Tablespoons chopped jalapeños
- 3 Tablespoons lime juice
- 1 cup shredded mozzarella cheese
- ¾ cup crumbled Cotija cheese
- ½ cup chopped cilantro

1. Preheat oven to 375 degrees F.
2. In medium mixing bowl combine cream cheese, and mayo. Add tomatillos, jalapeños and lime juice. Stir in mozzarella, Cotija cheese and cilantro.
3. Pour into an 8x8 baking dish and bake for 35 minutes at 375 degrees F.

Tomatillo Avocado Ranch Dressing

- 1 tomatillo, husk removed and roughly chopped
- 1 small jalapeno, seeds removed and roughly chopped
- 1 avocado, peeled and pitted
- 1/3 cup cilantro, packed
- 2 garlic cloves, peeled
- 2 tablespoons lime juice
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons dry parsley
- 1 teaspoons dry chives
- 1/2 teaspoons dry dill
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon Worcestershire sauce
- 1 teaspoon white vinegar
- 1/2 cup real mayonnaise
- 1/2 cup sour cream
- hot sauce (optional)
- milk (optional)

1. Add all of the ingredients to a blender or food processor and "chop" then puree until smooth, scraping sides down as needed. Add milk, a tablespoon at a time to reach desired consistency. Taste and add additional salt, pepper and/or hot sauce to taste (I always add more salt).
2. Chill before serving.