Salsa Fresca

2 cups canned tomatillos, drained, or 1 pound fresh tomatillos, husked and boiled for about 5 minutes until soft

1 or 2 medium serrano chiles, stemmed (remove some or all of the seeds and membranes for less heat)

¼ cup chopped white onion

¼ cup chopped fresh cilantro, or more to taste

1 small garlic clove, peeled

½ teaspoon salt

From the book by the chef at Taqueria del sol.

Made this Jan2026 - pretty good, quite spicy since I used the white/seeds of one of the jalapenos.