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# *Grilled Tomatillo Salsa*

**Prep Time:** 10 mins

**Cook Time:** 15 mins

**Rest Time:** 10 mins

**Total Time:** 35 mins

## **Ingredients**

- ✚ 1 pounds tomatillo(s), fresh, husked and rinsed
- ✚ 1 small onion(s), red, cut into 1/2-inch-thick slices
- ✚ 2 medium pepper(s), jalapeno
- ✚ 1 tablespoon lime juice
- ✚ 1 tablespoon vinegar, rice, or cider vinegar
- ✚ 2 teaspoon sugar, brown, dark
- ✚ 1/8 teaspoon salt, or to taste

## **Preparation**

1. Preheat grill.
2. Grill tomatillos, onion slices and jalapenos, turning occasionally, until soft and a bit charred, 10 to 15 minutes. Remove vegetables as they are ready. Let cool for about 10 minutes.
3. Peel, seed and stem the jalapenos. Place the tomatillos, onions, jalapenos, lime juice, vinegar, brown sugar and salt in a food processor. Pulse until the mixture is well blended but still has a chunky texture. Serve warm or chilled.

