

*Don't know what to do with tomatillos? Here is a recipe from former CSA member Paula Chasam. It's delicious on quesadillas, tacos and chips.*

## Creamy Green Salsa

Steam a ½ lb of tomatillos (paper husks removed) for 4 minutes.

Place in food processor with 1 or 2 seeded jalepeno peppers, 1 garlic clove, 1/3 cup onion chopped in large pieces, ¼ cup chopped cilantro.

Pulse until coarse (or chop all above by hand).

Add 2 teaspoons white wine vinegar and ½ teaspoon salt.

Put into bowl with 1 cup sour cream (light sour cream or sour ½ & ½) and mix together.

Enjoy!