Tomatillo Salsa

-1 pound fresh tomatillos
-1 large Spanish onion (about 12 ounces), cut into large chunks (about 3 cups)
-3 cloves garlic
-1/2 packed cup coarsely chopped cilantro leaves
-1/2 jalapeño (seeds and all if you like heat)
-1/2 lime, juiced
Kosher or fine sea salt

1. Pull the husks from the tomatillos and wash them under cool water until they no longer feel sticky.
2. Cut them into quarters and put them into the work bowl of a food processor. Add the onion and garlic and process until smooth.
3. Add the cilantro, jalapeño and lime juice and process until the jalapeño is finely chopped.
4. Scrape the mixture into a small saucepan. Season lightly with salt and bring to a boil over medium heat.
5. Cook, stirring occasionally, until most of the liquid is boiled off and the salsa looks relish-y, about 15 minutes. Cool before using. The sauce can be refrigerated for up to 1 week.
6. If refrigerated, you may want to add a little salt and/or lime juice to the salsa before serving.

Nutritional Facts: 213 Calories, 52 Carbs, 0g Fat, 4g Protein, 29mg Sodium, 6g Sugar