



Salsa con Crema

(from Chelita)

3 tomatillos, peeled and quartered

2 garlic cloves, minced

2 jalapeños, seeded and chopped

1/2 cup cilantro, rough chopped

1/2 cup sour cream

1/2 cup milk

2 avocados, peeled and sliced

salt & pepper

In a blender place tomatillos, garlic, jalapeños, cilantro, sour cream and milk. Blend until smooth. Add avocados, pulse until smooth. Season with salt and pepper to taste.

You can add a squeeze of fresh lime to boost the flavors and to prevent discoloration. Salsa con crema will last in a covered dish in the refrigerator for up to three days. But, you won't have it that long!