



650 Crostini 9

Chopped braised short rib meat nestled atop spiced avocado verde, garnished with cilantro and jalapeno.

Tomatillo Avocado Verde

From Executive Chef JJ Vezina at the Windjammer Restaurant

A cousin to the tomato, the tomatillo is the key ingredient in fresh and cooked Latin American green sauces. This green sauce has more vinegar and cilantro flavor and is typically not a spicy sauce. We use this sauce in the Upper Deck Pub on our enchiladas, but it can also be paired nicely with beef and fish.

Makes roughly 1 1/2 cups

- 8 oz canned tomatillos
- 1 tsp chopped jalapeno
- 1 tsp minced chipotle
- 1/3 cup chopped yellow onion
- 1 Tbsp fresh garlic, chopped
- 1 Tbsp fresh cilantro, chopped
- 1 fresh peeled avocado
- 1 hand-squeezed lime
- 2 tsp white sugar
- 1/4 cup white vinegar
- 1/2 tsp salt and pepper blend