

Ninfa's Green Sauce

3	medium-size green tomatoes, coarsely chopped	3	small garlic cloves
4	tomatillos (Mexican green tomatoes in a papery husk), cleaned and chopped	2 T.	olive oil
1-2	jalapeños, stemmed and coarsely chopped	3	medium-size avocados
		4	sprigs cilantro
		1 t.	salt
		1½ c.	sour cream
			Tortilla chips

Combine tomatoes, tomatillos, jalapeños and garlic in a saucepan. Bring to a boil in oil, reduce heat and simmer 15 minutes, or until tomatoes are soft (see notes). Remove from heat and let cool slightly.

Peel, pit and slice avocados. Place tomato mixture, avocados, cilantro and salt in a food processor (you may need to do this in batches); process until smooth. Pour mixture into a large bowl. Stir in sour cream, cover with plastic wrap and refrigerate. Serve in small bowls as a dip for tortilla chips. Promptly refrigerate leftovers. Makes 4 to 5 cups.

Notes:

- Wear plastic gloves or handle jalapeños carefully; chilies can irritate skin and eyes.
- There is no water in this recipe. When heated, the tomatoes and tomatillos will release ample fluids to enable the mixture to boil.