Cielito Lindo's Avocado Sauce



Ingredients:

- 1 quart water
- 3 to 4 fresh yellow chiles (Chile Güero)
- 2 cloves garlic
- 6 tomatillos, husks removed and coarsely chopped
- Leaves from 1 bunch cilantro, coarsely chopped
- 1 avocado, coarsely chopped
- ¾ teaspoon salt, or to taste

Method:

1. In a heavy-bottom saucepan, combine the water, chiles, garlic, tomatillos and cilantro. Bring the mixture to a simmer, loosely cover, and cook until the chiles and tomatillos are softened, about 5 minutes. Remove from heat.
2. Drain, reserving the water, and place the ingredients into a blender. Add the avocado and salt. Carefully blend at low speed, adding water as needed, until the mixture is pureed to form a thin sauce. Taste and adjust the seasoning if desired. The sauce will keep, covered and refrigerated, up to one week.