

## Toasted Jalapeño Tomatillo and Watermelon Salsa

For 50 ½-cup servings

- 10 pounds medium tomatillos (peel off parchment-like coating and rinse)
- 2 cups vegetable oil
- 4 pounds white or sweet onion, minced
- 1 cup fresh minced garlic
- 1 pound jalapeño peppers or to taste, seeded and chopped
- 1 cup ground cumin
- 2/3 cup mild chili powder
- 1 quart tomato sauce or puree
- 5 pounds watermelon chunks, seedless or with seeds removed
- Kosher salt

Cut the tomatillos into quarters. Heat the oil in a large heavy sauté pan over medium high heat and in it sauté the onions for a few minutes and then add the tomatillos, garlic, and jalapeños. Sauté until the onions and garlic begin to brown. Reduce heat to low and sprinkle the cumin and chili powder over the pan. Stir in the tomato sauce and bring to a simmer. Remove from heat. Cool. Place in a blender or food processor with the watermelon and puree. To serve, after the salsa is dished, sprinkle with salt.

