

## **El Confidente's Bricklayer's Botana**

First you have to make some salsa verde. Take a half pound of tomatillos, peel the papery husks, rinse them and then simmer for ten minutes, Drain and put them in the blender with  $\frac{1}{4}$  cup chopped white onion, 1 medium garlic clove, chopped,  $\frac{1}{2}$  cup chopped cilantro, loosely packed,  $\frac{1}{4}$  -  $\frac{1}{2}$  tsp salt,  $\frac{1}{4}$  cup water and two Serrano chiles chopped. If you like less heat, seed the chiles. Blend, but don't be too fanatical. This salsa should have a little texture, not lumpy, but not too smooth.

Once the salsa is made, you need to toast some flour tortillas. Heat a fry pan on medium heat. Put the tortilla in, keep turning, so it doesn't stick. As soon as it puffs, turn over, until it puffs again. Put in a basket and cover with a towel. Do about four at a time so they stay hot. At the table have plates with a good sliced avocado and a small wheel (8 ounce) of Ranchera (queso Fresco) Cheese, sliced about the same as the avocado. Put one or two slices of cheese, one or two slices of avocado on a tortilla, top with that beautiful green salsa, roll it up like a taquito or a little burrito. Bricklayer's heaven.