

### **Ninfa's Green Sauce**

This popular sauce from Ninfa's restaurants is one of the Food Section's most requested recipes of all time.

- 3 medium-size green tomatoes, coarsely chopped
- 4 tomatillos (Mexican green tomatoes with a papery husk), cleaned and chopped
- 1 to 2 jalapeños, stemmed and coarsely chopped
- 3 small garlic cloves
- 3 medium-size ripe avocados
- 4 sprigs cilantro
- 1 teaspoon salt
- 1½ cups imitation sour cream

Combine chopped tomatoes, tomatillos, jalapeños and garlic in a saucepan. Bring to a boil (tomatoes provide all the liquid), reduce heat and simmer 10 to 15 minutes or until tomatoes are soft. Remove from heat and let cool slightly.

Peel, pit and slice avocados; set aside. Place tomato mixture with part of the avocados, cilantro and salt in food processor (may have to do in batches), and process until smooth. Turn into a large bowl. Stir in sour cream, cover with plastic wrap and refrigerate. Makes 4 to 5 cups. Serve in small bowls as a dip for tortilla chips. Promptly refrigerate leftovers. Note: Handle jalapeños carefully; even the fumes from hot peppers can irritate skin and eyes.