

Cilantro-Mint Chutney



Ingredients

1 (1/2-OUNCE) PACKAGE FRESH MINT
1 CUP FRESH CILANTRO LEAVES
1 TEASPOON MINCED FRESH JALAPEÑO PEPPER
3/4 TEASPOON GRANULATED SUGAR
1/2 TEASPOON FINELY GRATED, PEELED FRESH GINGER
1/2 TEASPOON MINCED FRESH GARLIC
ZEST OF 1 FRESH LIME
PINCH OF KOSHER SALT
PINCH GROUND CUMIN
1/4 CUP COLD WATER

Directions

REMOVE MINT LEAVES FROM STEMS. PLACE MINT LEAVES IN A BLENDER JAR; DISCARD STEMS. ADD CILANTRO AND REMAINING INGREDIENTS TO BLENDER WITH MINT. SECURE LID AND PROCESS UNTIL SMOOTH, SCRAPING DOWN THE SIDES AS NEEDED. ADD ADDITIONAL WATER TO SAUCE, ONE TABLESPOON AT A TIME, IF DESIRED, TO DESIRED CONSISTENCY. YIELD: ABOUT 1/2 CUP.