



Green Chutney

MAKES 1 CUP

Chutneys are a spicy condiment used in Indian cuisine to accompany curries and breads. Its also good for dipping snacks and finger foods. They're made with a variety of fruits, herbs, spices, and chiles, depending on the geographical region. When I make green chutney it's a favorite for scooping with fresh naan. I make it a lot in the summertime when my herbs are abundant in the garden. I keep a container of ginger and garlic paste in my freezer to save time when I have an urgent need for green chutney to spread on a tomato sandwich.

INGREDIENTS

1 1/2 cups firmly packed chopped fresh cilantro	1/2 small red onion coarsely chopped
1/2 cup firmly packed mint leaves	1/2 cup lemon juice
1 jalapeño steamed and seeds removed	1 tablespoon sugar
2" piece of fresh ginger peeled and minced	1/2 teaspoon kosher salt
	1/4 cup water (if needed to blend)

PROCESS:

Combine all ingredients except the water into the food processor. Pulse until completely incorporated, adding water, if needed to blend. It's best served immediately.