

Cilantro Sauce

Ingredients:

- 1 bunch fresh cilantro (about 1 cup packed)
- 2 cloves garlic, chopped
- 1 jalapeno pepper, seeded and chopped
- 3 TBSP chopped nuts (walnuts or pecans)
- 2 tablespoons chopped onion
- ¼ cup lemon juice, or more to taste
- 1 TBSP oil
- 1 tsp coarse salt
- ½ tsp black pepper
- ½ tsp sugar

Instructions:

1. Combine all ingredients in a food processor or blender. Add water to make it into a pourable sauce - perhaps as much as 4-5 TBSP. Add salt, pepper or lemon juice to taste. Best served immediately, but will keep for a few days in the refrigerator.

The story behind this recipe. We started making this sauce to go with lamb kebabs. When we went vegetarian, we wondered what we could serve it with. The answer is ANYTHING! The joke in our family is that you could serve this on cardboard and it would be great. Try it on sandwiches, grilled veggies, falafel.