

# CILANTRO CHUTNEY

MAKES ABOUT 1 CUP; SERVES 4

Indians and Afghans share a love for this pungent green sauce, made with fresh cilantro and jalapeno peppers. It's great with Ground Lamb Kebabs, Tandoori Lamb Chops, and Saffron-Grilled Chicken.

7 bunch fresh cilantro (about 1 cup packed)

2 cloves garlic, chopped

1 to 3 jalapeno peppers, seeded and chopped - (for a hotter chutney, leave the seeds in)

3 tablespoons chopped walnuts

2 tablespoons chopped onion

¼ cup lemon juice, or more to taste

7 tablespoon vegetable oil

1 teaspoon coarse salt, or more to taste

½ teaspoon black pepper, or more to taste

½ teaspoon sugar

Combine all the ingredients in a blender and puree to a paste, scraping down the sides of the blender a few times and adding 4 to 5 tablespoons water, as needed to obtain a pourable sauce. Taste for seasoning, adding salt, pepper, or lemon juice as necessary. The chutney should be flavorful and piquant. It will keep for several days, in the refrigerator, covered, but tastes best served within a few hours of being made.