

AJI VERDE

INGREDIENTS

½ cup mayonnaise

2 cups lightly packed fresh cilantro

2 medium jalapeños, seeds and membranes removed but reserved, roughly chopped

2 cloves garlic, roughly chopped

½ cup (1 ounce) grated Cotija or Parmesan cheese

1 tablespoon lime juice

¼ teaspoon fine sea salt

INSTRUCTIONS

Step 1: In a food processor or blender, combine all of the ingredients. Blend until the cilantro has broken into very tiny pieces and the sauce is green and mostly smooth.

Step 2: Taste and adjust as needed. This sauce is designed to be bold and spicy. If the flavor is too intense, blend in 1 tablespoon of olive oil while the food processor is running. For more heat, add some reserved jalapeño seeds and blend again. If it lacks tang, add another tablespoon of lime juice or a pinch of salt.

Step 3: Aji verde keeps well in the refrigerator, covered, for about 1 week, serve with grilled chicken, fish or vegetables.

THE COOKERY

by The Secret Jozi Chef