

Cilantro Chutney

1 bunch fresh cilantro, leaves only
1 small yellow onion, peeled, finely diced
1 oz fresh ginger root, peeled, finely minced
1-2 green chilies, seeded, finely diced
½ cup plain yogurt
2 tsp ground cumin
1-2 Tbsp white sugar
½ tsp kosher salt
½ bunch fresh mint, leaves only

Place all ingredients in food processor. Puree.
Good with grilled fish or chicken.

(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)