Coriander salsa



Coriander salsa is a versatile condiment to keep in the fridge and if you have a lot of the herb then freeze it in small bottles — mustard jars are an ideal size.

It's very simple to make:

- Roughly chop 3 cloves of garlic and a jalapeno pepper — remove the seeds if you don’t like too much heat.
- Remove the thicker stems from a 100g bunch of coriander and transfer to a blender / food processor with the garlic and chilli.
- Add 120 ml white wine vinegar and process to make a relatively smooth sauce. You may need to use a spatula to push the ingredients down the sides a few times as you chop.

Stored in the fridge, this makes a great accompaniment to meat and kebabs, served up with Mexican food or stirred into vegetable soups.