



# JOAN NATHAN NOSHES AND SOUPS

## YEMENITE ZHUG

Yield: About 1 1/2 cups

### INGREDIENTS

4 fresh green Serrano or jalapeno peppers (about 4 ounce), stems removed and seeds removed, but reserved

1 whole head garlic, peeled

1/2 bunch fresh cilantro, well rinsed and dried

1/2 bunch fresh cilantro, well rinsed and dried

1/2 bunch fresh parsley, well rinsed and dried

1 teaspoon ground cumin

Seeds from 2 green cardamom pods

1 teaspoon salt, or to taste

1/4 to 1/2 cup olive oil, plus additional to cover

### PREPARATION

Put the peppers, with the garlic, cilantro, parsley, cumin, cardamom seeds, and salt go taste in the bowl of a food processor. Begin blending and gradually add 1/4 cup of the olive oil. Puree to a smooth pace. Taste and adjust for seasonings, adding some or all of the pepper seeds if you want more heat.

Transfer the contents to a sterilized glass jar, cover with additional olive oil, and seal so the jar is airtight. The zhug will keep for several months in the refrigerator, and the flavor will only become better with age.