

# Southeast Asian Green Sauce

Makes about 2 cups | 15 minutes prep

Almost every culture eats some kind of green sauce made from fresh herbs. This one uses the flavors of Southeast Asia, but it's just as tasty on tacos and almost anything. A blender makes it smoother, but the coarse texture you'll get using a food processor has its appeal, too.

**½ cup fresh lime juice**

**2 t sugar**

**1 bunch cilantro, including the stems**

**½ cup lightly packed mint leaves**

**3 green onions, sliced**

**½ cup extra-virgin olive oil**

**3 tablespoons Red Boat fish sauce**

**3 garlic cloves, coarsely chopped**

**1 inch fresh ginger, coarsely chopped**

**1 jalapeño, sliced crosswise into 3-4 pieces**

**Step 1** Combine the lime juice and sugar in a small bowl and stir until the sugar has completely dissolved.

**Step 2** Combine the cilantro, mint, green onions, olive oil, fish sauce, garlic, ginger and jalapeño in a food processor or blender. Pulse until mostly smooth but still speckled with the green herbs, then taste and season with more fish sauce if you like.