

Thai Basil Salsa Verde

Smearred into Vietnamese-style sandwiches or scooped onto grilled salmon, this bright, slightly spicy condiment opens the door on the word “pesto.” It keeps nicely in a sealed container in the fridge for about a week without turning brown.

TIME: 15 minutes

MAKES: About 1 cup

1 packed cup Thai basil leaves (the kind with purple stems)

2/3 packed cup fresh cilantro (leaves and stems)

1 jalapeno pepper, seeded and chopped

1 large clove garlic, smashed

Juice of 1/2 large lime

2 tablespoons rice wine vinegar

1/4 cup extra virgin olive oil

Salt and freshly ground pepper, to taste

Add the first six ingredients to the work bowl of a food processor, and whirl until very finely chopped. With the machine running, add the oil in a slow, steady stream, until emulsified. Season to taste with salt and pepper, and serve.