

KALPNA'S Cilantro Chutney

- 1 cup coarsely chopped cilantro
- 1 cup coarsely chopped garlic greens (or 3 medium sized cloves are not available)
- 1/2 teaspoon cumin
- 2 jalapeno or serrano peppers
- 1 tomato
- 1 tablespoon lemon juice
- 1 teaspoon salt



Put all the ingredients in a blender and blend until smooth. The amount of garlic and peppers can be varied according to taste (more or less garlic, more or less hot). The chutney will keep in the fridge for approximately a week. It is wonderful with samosas, meatballs, barbecued chicken, etc.