

5 Herby Drizzles

COMPONENTS	PARSLEY MINT	CHIMICHURRI	MOROCCAN	ASIAN	INDONESIAN
HERBS	1 cup parsley ½ cup mint	¾ cup mint ¾ cup parsley ⅓ cup fresh oregano or 2 TBSP dried	1 cup parsley ½ cup cilantro or basil ¼ cup mint	1 cup cilantro ¼ cup mint ¼ cup parsley	¾ cup cilantro ¼ cup mint ¼ cup parsley
ACID	2 TBSP lemon juice	⅓ cup lemon juice 2 tsp lemon zest	3 TBSP lemon juice	2 TBSP lime juice	3 TBSP lime juice Zest of 1 lime 2 tsp fresh ginger 1 clove garlic 2 tsp fish sauce Pinch of cayenne*
EVOO (extra-virgin olive oil)	¼ cup	⅔ cup	¼ cup	3 TBSP	3 TBSP
SEA SALT	¼ tsp	½ tsp	¼ tsp	¼ tsp	⅛ tsp
MAPLE SYRUP (real, grade A dark)	1 tsp			¼ tsp	½ tsp
MORE FLAVOR		4 cloves garlic ½ tsp red pepper flakes	½ tsp cumin ½ tsp paprika 1 clove garlic	1 TBSP fresh ginger 1 clove garlic 1 scallion 1 jalapeño, seeded	

DIRECTIONS

Combine all the ingredients in a food processor or blender. Chop or pulse until well blended, but not emulsified. Taste; you may want to add another pinch of salt or a few drops of maple syrup.

Consistency. A drizzle is not a silky smooth emulsion, you want to see small bits of herbs suspended in the dressing. For a thinner drizzle, add a tablespoon or two of water when blending.

Uses. A drizzle on everything from fish, chicken, vegetables (raw, steamed, roasted or grilled), to salads and grains. Use as a marinade for tofu, fish, poultry and meat.