

Cilantro-Churri
Yield: 1 ½ Cups



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Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
2 Bunches			Cilantro, Stemmed and Chopped
1 Each			Lime, Juice of
		¼ Cup	Garlic, Minced
		1 teaspoon	Red Pepper Flakes
		1 Cup	Olive Oil
		1 ½ teaspoons	VDC Dust

How to:

1. In a food processor combine the cilantro, lime juice, garlic, and crushed red pepper. Process until smooth; season with VDC Dust.
2. Slowly add the Olive Oil until completely incorporated. Allow to set for 30 minutes prior to use to allow the flavors to blend.

Note:

Do not use an immersion blender for this task. You need a food processor or bar blender.