

Classic Green Mint Chutney

Ingredients

- 1 bunch cilantro leaves (about 3 cups of leaves; tender stems can also be used in this recipe)
- 2 bunches mint leaves (about 1½ cups)
- 2 green Serrano chilies
- 1 teaspoon cumin powder
- ½ teaspoon salt or to taste
- 1 teaspoon black salt
- 1 teaspoon sugar
- 2 teaspoons oil (such as mustard or canola)
- 2 tablespoons fresh lime juice

Preparation

1. Place the cilantro, mint, green Serrano chilies, cumin powder, salt, black salt, sugar, oil, and lime juice in the bowl of a blender.
2. Grind mixture until smooth. This chutney will keep for 3 to 4 days in the refrigerator, but the color will darken due to the lime.

Tips and Tricks

1. It is important to ensure that the mint leaves used for this chutney are tender or they tend to add a bitter taste to this condiment.
2. This chutney can be mellowed by adding 1½ tablespoons of yogurt or coconut milk as a vegan option. If adding yogurt you can skip the lime juice.
3. Another variation is to add some blanched peanuts or almonds.