

Mouth-Watering Herb Sauces with Barton Seaver

PESTO VARIATIONS MAKES ABOUT 1 1/2 CUPS

Method:

In this order, first place the garlic, then the oil, greens, and a pinch of salt in a blender. Blend until it becomes a smooth puree. Add the nuts and vinegar (if called for) and pulse until well combined but not super smooth. Taste and adjust the seasoning if necessary.

Pestos will keep in the refrigerator for up to 2 days.

ARUGULA PECAN

1 clove garlic + 1/2 cup olive oil + 2 cups arugula +
Salt + 1/4 cup pecan pieces

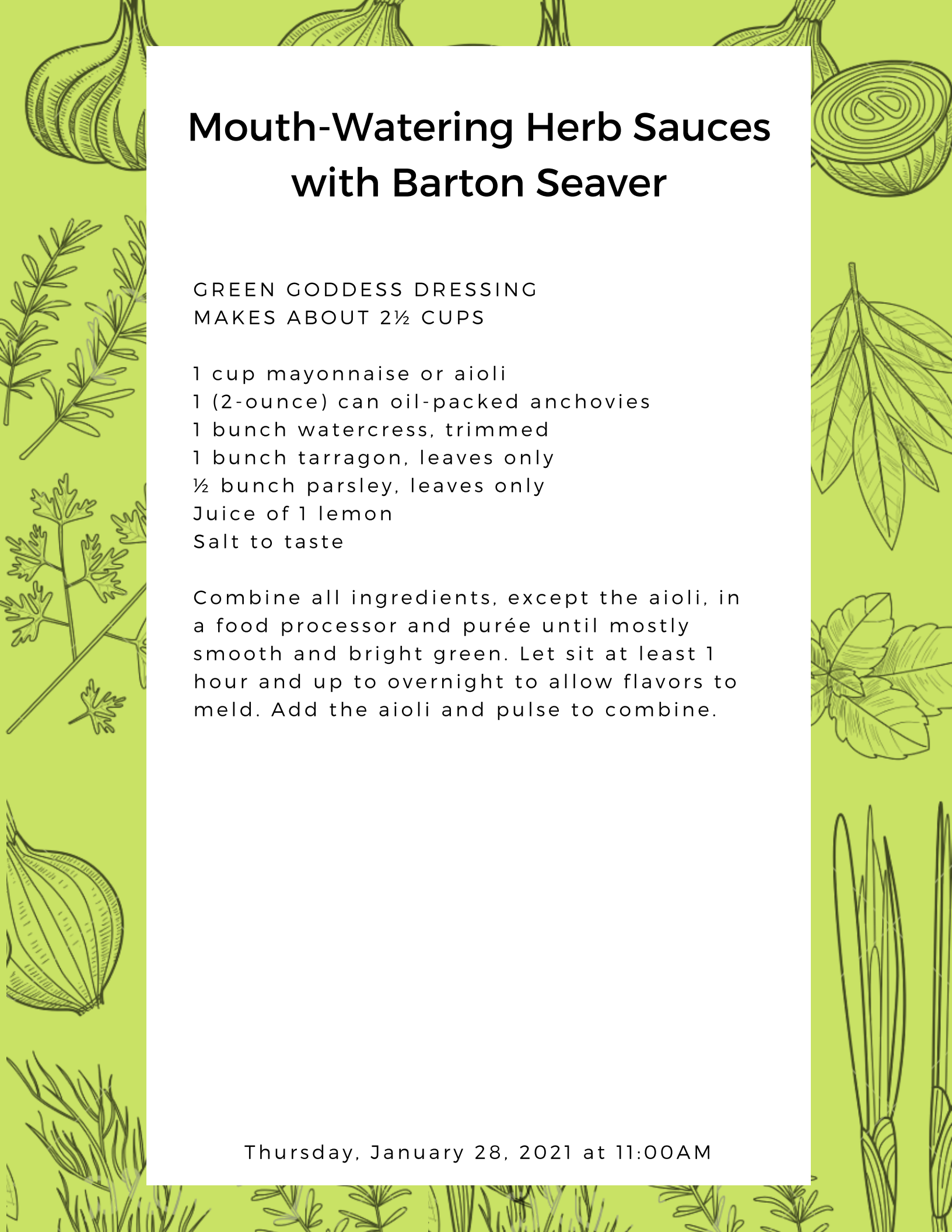
PARSLEY CASHEW

1 clove garlic + 1/2 cup olive oil + 2 cups parsley + Salt + 1/4 cup cashews +
1 teaspoon sherry vinegar

KELP WALNUT

1 clove garlic + 1/2 cup olive oil + 1 1/2 cup fresh kelp + Salt + 1/4 cup walnuts + 1
teaspoon balsamic vinegar

Thursday, January 28, 2021 at 11:00AM



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GREEN GODDESS DRESSING MAKES ABOUT 2½ CUPS

1 cup mayonnaise or aioli
1 (2-ounce) can oil-packed anchovies
1 bunch watercress, trimmed
1 bunch tarragon, leaves only
½ bunch parsley, leaves only
Juice of 1 lemon
Salt to taste

Combine all ingredients, except the aioli, in a food processor and purée until mostly smooth and bright green. Let sit at least 1 hour and up to overnight to allow flavors to meld. Add the aioli and pulse to combine.

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CHERMOULA

MAKES ABOUT 2 CUPS

2 teaspoons smoked sweet paprika
1 teaspoon ground cumin
1 teaspoon ground coriander
1 serrano or jalapeño pepper, halved and
discarded
¼ cup parsley leaves
¼ cup mint leaves
¼ cup cilantro leaves
1 tablespoon finely grated fresh ginger
½ cup extra-virgin olive oil
Juice of ½ lemon
Salt to taste

Combine the paprika, cumin, and coriander in a small dry sauté pan over medium heat and toast, stirring, until very fragrant, about 2 minutes. Transfer to a food processor along with the remaining ingredients. Pulse until a paste forms. The chermoula can be made up to a day in advance.

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