

## **Coconut-Cilantro Chutney**

You can make this without the coconut milk, but I like the creaminess to balance the sharp spices.

**1 bunch cilantro, washed**  
**1/4 cup fresh lemon juice**  
**1/4 cup water**  
**2 T. fresh ginger, grated or finely chopped**  
**1 tsp. honey ( or maple syrup)**  
**1/4 cup or more unsweetened shredded coconut**  
**Pinch of salt**

Trim thick lower stems from cilantro—tender upper stems are fine. Put lemon juice and water in a blender or food processor. Add 1/2 of the cilantro and pulse to purée. Add ginger, honey, coconut, and salt. Pulse until smooth. Add more of the cilantro and/or coconut if needed to make a thick sauce consistency. You can play with the balance of the ingredients to make a tangy, slightly spicy, slightly sweet condiment. Unlike cooked chutneys, this does not have a long shelf life and should be eaten within a day or two.