

EVERBLOSSOM FARM RECIPES

JUNE #3

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CILANTRO DIPPING SAUCE

The theme this week is Dip, no, not your cubicle neighbor, the saucy variety. Dips are a great way to share your Everblossom veggies with friends, and maybe even the, ehem, folks at work. This one comes from the *Everyday Food* magazine and uses this week's **cilantro**.

Cilantro Dipping Sauce

Makes about ½ cup

1/2 cup cilantro leaves
1/4 cup reduced-fat mayonnaise
3 tablespoons fresh lime juice
1 teaspoon dark rum
1/2 teaspoon curry powder (preferably Madras)
Coarse salt and ground pepper

1. In a blender or food processor, purée cilantro leaves, reduced-fat mayonnaise, fresh lime juice, dark rum, and curry powder. Season with coarse salt and ground pepper.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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