



Exquisite Parsley, Ginger, Raisin & Walnut Pistou

Camine Pappas / Makes appx ¾ C / June 2020

Perfect tossed with cold shrimp, potato salad base or mixed with vegetables, or with a steak as a substitute for a chimichurri. This one will go with almost EVERYTHING.

INGREDIENTS:

1 C densely packed flat leaf parsley, big stems removed
1 large clove of garlic
1 T chopped fresh ginger root
2 t chopped jalapeño
Heaping ¼ C of golden raisins
¼ C finely zested parmigiana reggiano cheese which is about 1.5 oz. (not densely packed but fluffy and fine. I use a zester to grate the cheese.)
2 T walnuts rough chopped
½ t kosher sea salt
¼ t black pepper
1 t lemon zest
4 T (+/-) olive oil to make a paste



METHOD:

In an appropriate sized food chopper (I use my 3C size) add all ingredients with just a T of the oil. Pulse and then chop until medium chop. Then add about 2 more T of the oil and blend again. Keep adding a bit of oil until the consistency resembles the photo. Taste. Add salt if needed although the ginger, garlic, and the cheese add most of the saltiness

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