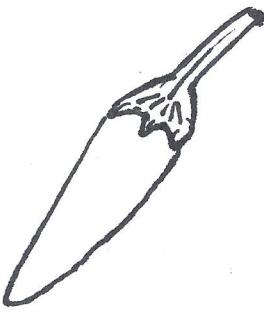


Chermoula

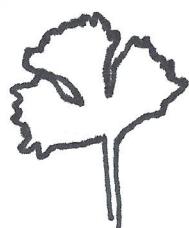


Put in a blender:



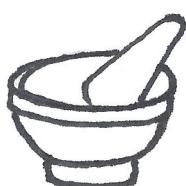
- 1 2-inch piece of ginger, peeled and thinly sliced
- 1 serrano chile, seeds + veins removed
- $\frac{1}{2}$ cup olive oil
- A pinch of salt

Blend until smooth and add:



- $\frac{1}{2}$ bunch flat parsley, leaves only
- 1 bunch cilantro, leaves + stems

Blend until leaves are chopped. Pour into a bowl and season with:



Juice of 1 lemon

1-2 cloves garlic, pounded to a purée

Add salt to taste and more olive oil if desired.

OPTION: Add $\frac{1}{2}$ teaspoon cumin or corriander toasted and ground