

Herb-Ginger Chutney

Food Network Magazine - June 2011

1/2 cup fresh basil
1/2 cup fresh mint
1/2 cup cilantro
1 tablespoon peeled ginger, chopped
1 jalapeno, seeded
2 tablespoons onion, chopped
2 tablespoons lime juice
2 tablespoons water
1 teaspoon ground coriander
1 teaspoon sugar
1 teaspoon salt
1/4 cup vegetable oil

Puree', until smooth, the basil, mint, cilantro, ginger, jalapeno, onion, lime juice, water, coriander, sugar, salt and vegetable oil.

Per Serving (excluding unknown items): 589 Calories; 56g Fat (81.6% calories from fat); 6g Protein; 23g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 2179mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 11 Fat; 1/2 Other Carbohydrates.