

Cilantro Lime Pesto

I recently received a beautiful book called [*The New American Olive Oil*](#) by Fran Gage (Stewart, Tabori & Chang, 2009). With 75 recipes from apps to desserts, it celebrates this healthy fat in all its glory. I'm determined to make one of the olive oil based cakes soon, so stay tuned.

The first recipe I tried was the cilantro pesto, a preparation so simple it doesn't even use nuts. I replaced the recipe's Persian lime olive oil with extra virgin olive oil and fresh lime zest and juice. Drizzle the sauce over shrimp, chicken, burritos or tacos, or combine it with yogurt as a dip for Indian samosas.

Here's my adaptation.

Makes about 1/2 cup

1 bunch cilantro, about 6" off the ends discarded (leaving you with 1 very firmly packed cup)

1/4 teaspoon fresh lime zest

1-1/2 teaspoons fresh lime juice

1/8 teaspoon salt

5 tablespoons extra-virgin olive oil

Freshly ground pepper, to taste

Put half the cilantro leaves in a food processor with the lime zest, juice, and salt. Turn the machine on, and slowly stream in half the olive oil. Stop the motor and scrape down the sides of the bowl. Turn the machine back on and stream in the remaining oil. Transfer to a small bowl and add additional salt, if desired, and pepper, to taste. Use immediately, or cover with plastic and store in the fridge.