



Zippy Green Catsup

Using your fresh herbs like cilantro and mint try this tangy green catsup

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This Zippy Green Catsup is based on the mint-and-cilantro (also called fresh coriander) chutney served with Indian food.

It transforms fistfuls of two prolific herbs into an addicting condiment that goes with everything from potatoes and pork to lamb and lentils.

Best of all, simple water-bath canning allows refrigeration-free storage, and gleaming jars of this emerald-green sauce make lovely gifts.

Ingredients 7 cups lightly packed mint leaves

4 cups lightly packed cilantro leaves

3 cups coarsely chopped white onions

1 to 2 cups (depending on heat preference) fresh jalapeno peppers, seeds and membranes removed, coarsely chopped

1/4 cup peeled and chopped fresh ginger

8 to 12 garlic cloves, peeled and halved

1 1/2 cups white vinegar

1/2 cup water

3 T. cumin

1 T. ground coriander

3 tsp. salt, or to taste

Preparation

For the best flavor, pick herbs in the midmorning, after the dew has dried but before the sun gets too hot; make the catsup right after harvesting the herbs to avoid having to refrigerate them. Wash the fresh herbs thoroughly and dry using a salad spinner. Pick herb leaves from stems, measure and place in large bowl.

Wash jars, lids and rings, and begin to sterilize them. Prepare water-bath canner and begin heating water.

Toss onions, peppers, ginger and garlic together with the herbs. Combine the vinegar and water in a separate bowl. Working in batches, puree the herbs and vegetables in a food processor, adding vinegar-water mixture to each batch to produce a smooth puree.

Pour each batch of puree into a large, nonreactive saucepan. Stir in cumin, coriander and salt. Heat over medium heat, stirring occasionally, until mixture is heated through and getting near to boiling. Ladle hot catsup into prepared jars and seal. Process half-pints for 15 minutes and pints for 20 minutes. Makes 6 cups.