

# Basbaas Recipe

from St. Paul Public Schools Nutrition Services

## Ingredients

½ cup packed cilantro leaves and soft stems, roughly chopped  
½ cup distilled white vinegar, plus more if needed  
1 cup canola/olive oil  
1 teaspoon ground coriander  
1 teaspoon ground cumin  
4 large garlic cloves, roughly chopped  
2-3 medium to large jalapeños, stems removed and roughly chopped  
¼ medium white onion, roughly chopped and roasted  
Juice of 1 lime  
Kosher salt and freshly ground black pepper

Add ingredients to a blender or food processor.

Puree until smooth.

Add more vinegar if you want a thinner source.