

Salsa Verde
Makes 2 cups

Ingredients:

¼ cup distilled white vinegar
2 jalapenos or 1 serrano chile, roughly chopped (seeds too, if you can take the heat)
4 whole garlic cloves, peeled
4 dried bay leaves, crumbled
½ cup chopped fresh flat-leaf parsley leaves
½ cup chopped fresh cilantro
¼ cup chopped fresh oregano
1 cup olive oil
Salt and freshly ground black pepper

Directions:

Combine the vinegar, jalapenos, garlic and bay leaves in the blender jar and puree until smooth. Strain through a fine-mesh sieve into a bowl. Stir in the herbs. Pour the olive oil in slowly and steadily, whisking the whole time. Season with salt and pepper to taste.