

Fresh From the Kitchen

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Green Mojo

Green mojo is a dipping sauce from the Canary Islands, usually served with papas arrugadas (wrinkled potatoes): Put unpeeled new potatoes in a pan and almost cover with cold water. Add 1/3 cup (100g) salt for each pound (500g) of potatoes. Bring to a boil, then lower the heat and cook until the potatoes are done, about 15 minutes. Drain, but leave the potatoes in the pan over low heat, shaking them from time to time. They will be wrinkled and salty on the outside, but soft and tender on the inside.

Served with this mojo, they are decidedly more-ish. The mojo is also good with fish, meat, and salads.

1 green sweet pepper
3 hot green chili peppers
10 garlic cloves
1 tsp coarse salt
Leaves from a bunch of fresh parsley
1 tsp ground cumin
4 tbsp wine vinegar
6 tbsp olive oil

Remove the seeds and veins from the sweet and chili peppers, then chop coarsely. Crush the garlic with the salt. Blend all the ingredients in a blender or processor, or pound in a mortar, until you have a smooth paste. Thin with water if you wish. Covered with a layer of oil in a closed jar, the sauce keeps for 2 weeks in the refrigerator.