

**Zhoug Sauce**  
**(Spicy Cilantro Sauce)**

Makes about 1/2 cup

This spicy and herbaceous sauce transforms creamy hummus to the next level of deliciousness. Zhoug, (sounds like “zoog”), is a spicy cilantro sauce that originates from Yemen. It is a flavorful, spicy sauce that is a delicious used as a condiment. Enjoy it swirled in hummus with fresh veggies, or as a stand-alone spicy dip. It’s also wonderful drizzled over falafel, grilled meats, fish, roasted vegetables, or even as a great way to accent a baked potato.

***Ingredients:***

1 bunch cilantro, some tender stems ok  
3 cloves garlic, peeled  
1 jalapeños, cored, seeds removed  
3/4 teaspoon cumin  
1/2 teaspoon kosher salt  
1/2 teaspoon red pepper flakes  
1/4 teaspoon ground cardamom  
1/2 cup olive oil

***Directions:***

Blend all of the ingredients together in a high-powered blender until smooth. Serve as a spicy dip or condiment. Swirl into hummus and enjoy with fresh vegetables and pita.