Salsa Cruda  Makes about 4 cups

6-8 medium-sized vine-ripe tomatoes (2 pounds)
1/2 medium yellow onion (sweet varieties are best)
2-3 fresh jalapeño chiles
1/2 cup chopped cilantro
salt to taste

Cut the tomatoes into small dice, using a sharp, serrated knife. Don’t use the food processor for this, as it will turn the tomatoes into soup. If the tomatoes are very, very juicy, you could drain them a few minutes in a colander.

Finely chop the onion. Cut the jalapeños in half lengthwise, remove the ribs and seeds, and chop them finely. Remove the cilantro leaves from their stems and chop them roughly.

Toss all ingredients together in a bowl, add salt to taste, and lemon, if desired.

Source: The New Vegetarian Epicure by Anna Thomas
Cilantro Chutney

- 2 bunches fresh cilantro, leaves picked from stems
- 2 tablespoons minced fresh ginger root
- 1 teaspoon cumin seeds
- 2 green chile peppers
- 2 tablespoons lemon juice
- 2 tablespoons tomato sauce
- 1 tablespoon water, or as needed

Blend the cilantro, ginger, cumin, green chile peppers, lemon juice, and tomato sauce in a food processor or blender until finely ground. Stir water into the mixture to give a sauce-like consistency as desired.

Source: Allrecipes.com
**Cilantro Pesto**

- 1 (16 ounce) package farfalle pasta
- 1 bunch fresh cilantro
- 5 cloves garlic, minced
- 1 tablespoon white wine vinegar
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon cayenne pepper
- 1/2 cup walnuts or pecans
- Salt to taste
- 1/2 cup olive oil

Bring a large pot of salted water to a boil. Add the pasta, and return water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain well.

In an electric food processor or blender, blend cilantro, garlic, vinegar, Parmesan cheese, cayenne pepper, nuts, and salt. Add 1/4 cup of the olive oil, and blend the pesto. Add more olive oil until the pesto reaches desired consistency.

Pour pesto in a small saucepan and warm over low heat, stirring constantly, until pesto begins to simmer. Pour over cooked pasta and toss.

*Lindsey’s at the Summit / Jeffrey Heicksen*