



Moroccan Chermoula Sauce

¼ cup fresh lemon juice

2 cloves garlic, minced

½ t. cumin

½ t. paprika

2 pinches cayenne (or more, to taste)

½ t. salt

2/3 cup extra virgin olive oil

½ cup chopped cilantro

Mix together lemon juice, garlic, spices and salt in a small bowl. While whisking, drizzle in olive oil. Stir in chopped cilantro. Taste, adjust seasonings and serve.

Makes about 1 cup of sauce.

Chef's Notes: Chermoula (also spelled "Charmoula") is a simple sauce generally used to accompany fish and seafood in Moroccan, Algerian and Tunisian cooking. However, it is delicious on other meats or vegetables – try it on grilled summer squash, roasted potatoes, grilled chicken and more!