

Tio's Chimichurri (steak chicken fish)

- 3 cups flat-leaf parsley leaves (from about 3 bunches), very finely chopped
- 6 garlic cloves, very finely chopped
- 1½ teaspoons finely chopped fresh oregano leaves
- ¼ cup distilled white vinegar
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ¾ teaspoon dried red pepper flakes
- 1 bay leaf
- ¾ cup extra-virgin olive oil

Simply stir together the parsley, garlic, oregano, vinegar, salt, black pepper, bay leaf, and red pepper flakes in a medium-sized airtight container. Then, add in the olive oil, cover, and refrigerate the chimichurri sauce overnight. It's that easy! It is particularly excellent served with a grilled hangar steak.

Homemade BBQ Sauce

- 1 (15 oz.) can tomato sauce
- 1/2 cup apple cider vinegar
- 1/3 cup honey or agave nectar
- 1/4 cup tomato paste
- 1/4 cup molasses
- 3 Tbsp. worcestershire*
- 2 tsp. liquid smoke**
- 1 tsp. smoked paprika
- 1 tsp. garlic powder
- 1/2 tsp. freshly-ground black pepper
- 1/2 tsp. onion powder
- 1/2 tsp. salt
- (optional: a few pinches of cayenne powder for extra heat, which I recommend)

Whisk all ingredients together in a medium saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium-low and simmer (uncovered) for 20 minutes or until the sauce slightly thickens. Use the sauce immediately, or refrigerate in a sealed container for up to 1 week.

Homemade Teriyaki Sauce Recipe

- 1 cup water
- 5 tablespoons packed brown sugar
- ¼ cup soy sauce
- 1-2 tablespoons honey
- 1 large clove of garlic, finely minced
 - ½ teaspoon ground ginger
 - 2 tablespoons cornstarch

- ¼ cup cold water

Combine the 1 cup water, brown sugar, soy sauce, honey, garlic and ginger in a medium saucepan and set over medium heat.

In a small bowl, combine the cornstarch with the ¼ cup water and whisk until dissolved. Add the cornstarch mixture to the saucepan.

Heat the sauce until it thickens to your desired thickness. If the sauce becomes too thick, add more water to thin it out.

Harissa (Spicy Red Pepper Sauce)

- 2 whole roasted red peppers, seeds removed*
- 2 dried ancho chilies*
- 1 dried chile de arbol*
- 2 chipotle chiles in adobo*
- 1 cup boiling water
- 1 garlic clove, peeled + smashed
- Juice of half a lemon
- Salt, to taste
- 2 tablespoons olive oil

Place the dried chiles in a heatproof bowl and pour the boiling water over top the chiles. Let sit for 20 to 30 minutes until the chiles are softened. Reserve chile water.

Once chiles are softened, cut top off the chiles and remove the seeds from inside. Add to the bowl of a food processor or blender, along with the chipotle chiles in adobo, garlic and lemon juice.

Purée, slowly pouring in the olive oil to thicken the sauce. If desired, add 1-2 tablespoons of the reserved chile water to thin the sauce a bit (I did not do this). Season to taste with salt and extra lemon juice.

The Harissa will keep refrigerated for a few weeks.

SRIRACHA SAUCE

- 2/3-pound red jalapeño and serrano peppers (even mix), stems removed
- 1/3-pound green jalapeño and serrano (even mix), stems removed
- 1/2 pound partially green/partially red jalapeños and serranos (even mix), stems removed
- 6 cloves garlic
- 8 tablespoons dark brown sugar
- 1 1/2 teaspoons kosher salt
- 2 teaspoons smoked sea salt
- 1/2 cup distilled white vinegar
- 3/4 teaspoon xanthan gum

Place the peppers, garlic, sugar, and salts in a food processor and pulse until finely chopped. Transfer mixture to a clean jar, then cover and let sit at room temperature. mason jar with the lid screwed on very loosely or use a bowl and plastic wrap. Store in a dark, dry place. Check the jar every day for fermentation. This should begin after 2 to 3 days, but it might take a little longer in colder, drier weather. Once you begin to see some bubbly, liquid-y magic at the bottom of the jar, fermentation has begun. Stir the mash each day, until it is no longer rising in volume from the fermentation. This should take 5 to 7 days. Transfer the mash to your food processor or blender, add the vinegar, and purée until very smooth. Strain the mixture through a fine mesh sieve, stirring and mashing it through until all that remains are seeds and larger bits of peppers. Return the sauce to the clean bowl of your food processor or blender and sprinkle xanthan gum over top. Pulse until the gum is incorporated and the sauce has thickened. Transfer to food-safe squeeze bottles or an airtight container and store in the fridge for up to six months.

TRIO OF ASIAN DIPPING SAUCES

HONEY SESAME SAUCE

- ½ cup honey
- 1 teaspoon sesame oil
- 1 teaspoon rice wine vinegar
- ¼ cup soy sauce
- Fresh ginger, cut into small slivers
- Toasted sesame seeds for garnish

SPICY SOY SAUCE

- ¼ cup soy sauce
- 2 teaspoons chili sauce (more or less depending how spicy you like)
- 1 teaspoon honey
- Chopped green onions for garnish
- Toasted sesame seeds

SAVORY PEANUT SAUCE

- 1 tablespoon hoisin sauce
- ¾ cup peanut butter
- ¼ cup soy sauce
- Hot water

- Chopped peanuts for garnish

HONEY SESAME SAUCE

Pour To a small mixing bowl add the honey, sesame oil and vinegar and soy sauce. Whisk until combined. Pour into serving bowl and top with ginger and sesame seeds.

SPICY SOY SAUCE

To a small mixing bowl, add the soy sauce, chili sauce and honey. Whisk until combined. Pour into serving bowl and top with green onions and sesame seeds.

SAVORY PEANUT SAUCE

Add the hoisin sauce, peanut butter, soy sauce, and ½ teaspoon hot water to a small mixing bowl. Whisk until smooth. Add more water if peanut butter is too thick. Pour into serving bowl and top with chopped peanuts.

GREEN CURRY PASTE

Makes about 2 1/2 cups (enough to fill one brimming ice cube tray with a bit left over)

- 2 tablespoons coriander seeds
- 1 tablespoon cumin seeds
- 1 tablespoon white peppercorns
- 8 ounces green Thai chiles (or serranos), partially seeded (see headnote) and chopped
- 4 to 5 large shallots (about 3/4 pound), peeled and chopped
- 3 ounces coriander root (or one bunch of cilantro, both leaves and stems)
- 1/4 cup peeled and chopped galangal root (alternatively, you may use fresh ginger)
- 3 tablespoons peeled and chopped fresh turmeric root (do not substitute ground turmeric)
- 2 stalks lemongrass, tender bottom part only, chopped
- 3 kaffir lime leaves (or the zest of 3 limes), chopped
- 2 heads garlic, cloves peeled
- 1 1/2 teaspoons kosher salt
- 1 tablespoon shrimp paste (optional)

1. Important note: Do not handle Thai chiles or large quantities of any hot pepper without wearing gloves. Seeding Thai chiles is not for the faint of heart--they are tiny and incredibly hot.

This is why we recommend serranos as an alternative.

2. Combine the coriander seeds, cumin seeds, and white peppercorns in a small, dry skillet over medium heat. Toast until fragrant and the white peppercorns are beginning to get a little color, about 3 minutes. Set aside to cool.
3. Combine the cooled, toasted spices along with the remaining ingredients in a blender or food processor. If using a blender, put the lighter ingredients, like cilantro, in first and the heavier ingredients on top. As you purée the ingredients, the shallots and garlic will release a lot of moisture, but the mixture will still be fairly dry. With this in mind, be sure to use your blender's tamper to help blend the ingredients evenly. If using a food processor, scrape down the bowl regularly to ensure a smooth paste.
4. Blend until homogenous and fairly smooth. If desired, pack the paste into ice cube trays and freeze. Pop out the frozen cubes and store in a zipper-top bag. You may store some of the fresh paste in a container in the refrigerator, but be sure to use it within two weeks.
5. When you use the curry paste, start with one frozen cube (or about 2 tablespoons fresh paste) for a curry that will generously feed two people. This will make a moderately spicy, deeply flavorful curry. If you like very spicy curries, you may want to use up to two frozen cubes (or about 1/4 cup fresh paste). Start small and work your way up. To get the best flavor from your homemade curry paste, fry it in a couple tablespoons of coconut milk before adding other ingredients.

make large batches of curry paste, pack it into [ice cube trays](#), freeze it, and then store the frozen cubes in zipper-top bags for ease of use. It keeps very well this way, and because the ice cubes thaw quickly, you can just throw them in the pan without thawing them.

PESTO CALABRESE

A touch of ricotta adds richness to sautéed red peppers and eggplant, making it an excellent bruschetta topping makes about 1 1/2 cups

Ingredients

1 small eggplant, peeled and cut into 1/2" cubes
2 tsp. kosher salt, plus more to taste
1/4 cup olive oil

1 red bell pepper, stemmed, seeded, and minced
1/2 small yellow onion, minced
2 plum tomatoes, cored and minced
1/2 cup ricotta cheese
1/3 cup packed basil
Freshly ground black pepper, to taste

Instructions

Place eggplant in a colander and toss with 2 tsp. salt; let sit for 20 minutes. Drain eggplant and dry on paper towels; set aside.

Heat oil in a 10" skillet over medium-high heat; add pepper and onion, and cook, stirring often, until soft and lightly caramelized, about 10 minutes. Add eggplant, and cook, stirring occasionally, until soft, about 8 minutes. Add tomatoes, and cook, stirring, until soft, about 5 minutes. Transfer to a food processor and add ricotta and basil; puree until smooth. Season with salt and pepper.