

## Salsa Verde with Basil, Cilantro, and Mint | MAKES ABOUT $\frac{2}{3}$ CUP

A dip, a spread, a garnish, it's also a terrific seasoning for scrambled eggs, tacos, and corn dishes. If you use a food processor, everything will be very fine and smooth; chopped by hand, the chiles and herbs will be suspended in the oil.

1 jalapeño chile, seeded  
1 large bunch cilantro, stems removed  
 $\frac{1}{2}$  cup basil leaves  
 $\frac{1}{4}$  cup mint leaves  
2 small garlic cloves  
 $\frac{1}{2}$  cup plus 2 tablespoons olive oil  
grated zest and juice of 1 lime  
sea salt

1. Chop the first five ingredients very finely, then stir in  $\frac{1}{4}$  cup water, the oil, and the lime zest and juice.
2. Taste for salt and adjust the balance of the lime juice to oil, if needed. Or, pulse the chile, herbs, and garlic in a food processor, then gradually add the water, oil, and lime zest and juice to taste.

## Marjoram Pesto with Capers and Olives | MAKES ABOUT $\frac{2}{3}$ CUP

When you find marjoram at your market, skip the basil and reach for it instead. It may be a while before you go back to basil. I usually serve this with cold beets, fresh egg noodles, or spread on toast, then covered with tomatoes. In fact, if it's in the house, it gets eaten with everything.

1 small slice country bread  
2 tablespoons aged red wine vinegar  
1 garlic clove, coarsely chopped  
sea salt and freshly ground pepper  
 $\frac{1}{4}$  cup marjoram leaves  
3 tablespoons drained capers  
 $\frac{1}{2}$  cup pine nuts  
1 cup finely chopped parsley  
2 tablespoons pitted green olives  
 $\frac{1}{2}$  cup extra virgin olive oil

1. Remove the crusts from the bread, then soak it in the vinegar on a plate.
2. Pound the garlic with  $\frac{1}{2}$  teaspoon salt in a mortar until smooth, then work in the marjoram, capers, pine nuts, parsley, and olives until you have a coarse puree. Add the bread and the olive oil and work until the pesto is well amalgamated. Season with pepper, taste for vinegar, and add a little more if you think it needs it. The pesto will be very thick.