



ANSON MILLS

Schug

Yield

About 1¹/₄ cups

Time

About 30 minutes

Cooking Remarks

After reading this recipe, you may wonder why you can't simply throw everything in the food processor and pulse away. Great food is never that easy. Taking the time to de-germ the garlic and pre-chop the chiles and herbs creates a much finer, fresher sauce. It is possible to make schug with no equipment other than a sharp knife. Mince the herbs and chiles nice and fine and mix the ingredients together thoroughly. The final sauce may be slightly coarser, but there's nothing wrong with that.

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a food processor, and a small bowl.

Ingredients

0.4 ounce fresh flat-leaf parsley leaves (about 1/2 cup packed)
0.4 ounce fresh cilantro leaves (about 1/2 cup packed)
5 ounces hot green chiles, such as serranos or jalapeños
2 teaspoons minced garlic (first remove the germ, if present)
1 teaspoon ground coriander
1/2 teaspoon ground cardamom
1/4 cup extra-virgin olive oil
1/4 cup grapeseed oil
1/2 teaspoon grated zest, plus 2 teaspoons juice from 1 lemon, plus additional juice, if needed
Fine sea salt

Directions

1. Finely chop the cilantro and parsley, then place in a small bowl. Test the chiles' heat level by cutting a small piece and pressing to your tongue. Remove the ribs and seeds for a milder sauce or leave in some or all for spiciness. Chop the chiles into rough 1/4-inch pieces, then transfer to a food processor. Pulse until the pieces are about the size of a matchstick head; do not overprocess.
2. To the food processor, add the chopped herbs, garlic, coriander, cardamom, and lemon zest, then pulse a couple of times to combine the ingredients into a coarse paste. Transfer to a small bowl, add both oils, and stir to combine. Stir in the lemon juice and 3/4 teaspoon salt, then taste and adjust the seasoning with additional lemon juice and salt, if needed. Serve immediately. (In an airtight container, schug will keep in the refrigerator for only a day or two.)