Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

**Mint Chutney**

Makes about 1 cup

This minty sauce is refreshng and flavorful! The herbs and aromatics are well-balanced with creamy Greek yogurt. This is an excellent dip or sauce for fried or air-fried appetizers like samosas or pakoras. It pairs wonderfully with roasted or grilled vegetables. We enjoyed it recently with grilled cauliflower steaks; every bite was a delight!

***Ingredients:***

1 cup packed fresh mint leaves
2 cups packed fresh cilantro leaves, tender stems ok)
1/2 inch ginger, peeled and minced
1 clove garlic, peeled
4 scallions
2 teaspoons lemon juice
1/4 teaspoon salt
1/4 teaspoon sugar
1/2 cup plain Greek yogurt

***Directions:***

Blend all of the ingredients together in a high-powered blender until smooth. Serve with cauliflower steaks.

***Cauliflower Steaks:***

Slice a cauliflower into 1-1/2" thick slices or "steaks." Use any remaining florets for another recipe. Season the cauliflower steaks generously with an array of spices such as Kosher salt, pepper, curry powder, turmeric, garam masala, and garlic powder. Drizzle with olive oil. Grill on high heat until fork tender turning, as needed. Place on a generous bed of mint chutney, or drizzle on top.