










Chermoula Sauce

Disney's Animal Kingdom Lodge

Jiko

Ingredients

-  1 bunch fresh cilantro
-  4 cloves garlic, smashed or pressed
-  1 tsp coarse sea salt
-  2-3 teaspoons ground cumin
-  1 tbsp. paprika
-  1 tsp cayenne pepper
-  1/2 of a roasted red pepper or about 1/4 cup pimento
-  Juice of half a lemon or lime
-  3 tbsp. olive oil



Directions

1. Trim stems from the bunch of cilantro. Don't worry about thin stems near leaves. Wash and thoroughly dry the cilantro and place tops into food processor. Pulse until finely chopped.
2. Work salt into garlic with the flat edge of a knife. Grains of salt will help to break down garlic. Add garlic mixture to cilantro in food processor, along with spices and roasted pepper. Pulse to blend. Sauce should not be completely smooth but should have a little texture.
3. Remove mixture to bowl and stir in citrus juice and olive oil.
4. Use as a dipping sauce for grilled or fried seafood, a baste or marinade for grilled or roasted fish steaks or fillets (salmon, swordfish or tuna) or a marinade for chicken or kebab meats.

Note: Use less red pepper or bell pepper if you do not like spicy foods.

