

Chad & Emily's Cookbook

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Sauces/Marinades

Asian Cilantro Sauce

[Click here for recipe](#)

Use for Momos by adding garlic to it as well

Basic Cranberry Sauce

- 1 (12-ounce) bag fresh cranberries
- 1 cup sugar
- 1 cup water
- 2 1/4 teaspoons finely grated orange peel
- 1/2 teaspoon coarse kosher salt

Bring all ingredients to boil in heavy medium saucepan, stirring often. Reduce heat to medium-low and simmer until most of cranberries burst, stirring occasionally, about 10 minutes. Transfer sauce to medium bowl. Cool, cover, and refrigerate cranberry sauce. *DO AHEAD Basic Cranberry Sauce can be prepared 1 week ahead. Keep refrigerated*

Chimichurri Sauce

- 1/2 to 1 fresh bunch of Parsley Note* remove all of the base stems
- 1/2 to 1 fresh bunch of Cilantro Note* remove all of the base stems
- 1 cup extra virgin olive oil (You can vary this depending on how thick you want the sauce)
- 3 tablespoons red wine vinegar
- 2 tablespoons dried oregano
- 2 teaspoons fresh ground cumin
- 1 teaspoon ground sea salt
- 1/2 tablespoon minced garlic (I used 5 cloves minced)
- 1 tablespoon pepper sauce (such as Frank's Red Hot®)
- 1/2 fresh squeezed lemon

All ingredients will be blended together. First put in the Olive Oil and Red Wine Vinegar. Then add the fresh bunches of Cilantro and Parsley (no need to chop these up prior to putting them into the blender). Next add all remaining ingredients and blend together 10-30 seconds or until it's a nice consistency.

Cucumber Sauce (Gyro Sauce)

½ cup plain yogurt
1/3 cup chopped cucumber
2 tbsp tahini
2 tbsp lemon juice
1 clove minced garlic
salt
pepper

Mix all ingredients in small bowl and blend with hand blender until semi smooth.

Great on gyros, Spicy Indian Burgers, salads

Cilantro Chutney

2 bunches of cilantro
1 tp of garlic (please use fresh garlic)
1 tp of ginger (please use fresh garlic)
1 Serrano pepper
2 tbl of lemon juice
2 tbl of oil (any kind)
1 tp of salt
Handful of unsalted peanuts

Lemon Caper Sauce:

This sauce is great on fish, shrimp and pasta:

2 teaspoon capers, drained and rinsed
4 tablespoons butter
1 small clove garlic, finely minced
2 tablespoons lemon juice
1 teaspoon lemon zest

Preparation

If capers are large, chop.

In a small skillet, melt butter; add garlic, lemon juice, zest, and capers. Simmer over low heat for about 30 seconds. Stir in parsley. Remove from heat.

Drizzle over the food.

Sesame Ginger Marinade

Try this Asian delight for tofu kebabs, Japanese eggplant, baby bok choy, bell peppers, zucchini, etc.

2 tablespoons sesame oil
1/4 cup sesame seeds
1/2 cup soy sauce
1/4 cup rice wine vinegar
2 tablespoons dark brown sugar
1 tablespoon finely chopped fresh ginger
1/4 teaspoon black pepper
1/4 teaspoon ground coriander
3-4 cloves garlic, minced
2 fresh chili peppers, minced, or 1 to 1/2 teaspoon dried red chili pepper flakes (optional)

1. Heat sesame oil in a small skillet over medium-high heat on the stove.
2. Add sesame seeds, stirring them as they toast in oil, for about 2 minutes or until golden brown.
3. Remove from heat and let cool. Combine oil mixture with soy sauce, rice wine vinegar, brown sugar, fresh ginger, pepper, coriander, garlic, and chili, if using.

Smokey Marinara Sauce

INGREDIENTS

1 tablespoon olive oil
3 garlic cloves, minced
1/4 cup chopped fresh basil
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh or
2 teaspoons dried oregano
2 teaspoons balsamic vinegar
1/8 teaspoon salt
1/8 teaspoon pepper
1 (28-ounce) can crushed fire-roasted tomatoes, undrained
1 (28-ounce) can crushed tomatoes, undrained

INSTRUCTIONS

1. Heat oil in a large saucepan over medium heat. Add garlic, basil, parsley, and oregano; sauté 1 minute, stirring frequently. Stir in vinegar and remaining ingredients. Reduce heat, and simmer 10 minutes.

YIELD: 6 cups (serving size: 1/2 cup)

NUTRITIONAL INFO

CALORIES 55 (20 percent from fat); **FAT** 1.2g (sat 0.2g, mono 0.8g, poly 0.1g); **PROTEIN** 2.3g; **CARB** 9g; **FIBER** 2.3g; **CHOL** 0mg; **IRON** 0.9mg; **SODIUM** 350mg; **CALC** 49mg

Spiced Cinnamon and Clove Cranberry Sauce

1 (12-ounce) bag fresh cranberries
1 cup sugar
1 cup water
2 1/4 teaspoons finely grated orange peel
1/2 teaspoon coarse kosher salt
1/2 teaspoon ground cinnamon
1/8 teaspoon ground allspice
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1 1/2 teaspoons grated peeled fresh ginger

Bring all ingredients to boil in heavy medium saucepan, stirring often. Reduce heat to medium-low and simmer until most of cranberries burst, stirring occasionally, about 10 minutes. Cover and store mixture as directed for basic cranberry sauce. For basic cranberry sauce, omit the last 5 ingredients.

Make 1 Day Ahead Makes about 2 1/4 cups.

Thai Peanut Sauce

[See entry in Thai section](#) (click link to take you there)

Tomatillo Salsa

1.5 pounds tomatillos (about 10 large), papery husks removed, rinsed
1/2 cup chopped tomato
1/2 cup red onion, cut into thirds
2 serrano chiles, halved, seeded
2 jalapeños
6-8 cloves garlic
1-2 TBSP lime juice
1/4 - 1/2 cup (loosely packed) fresh cilantro leaves
1/2 teaspoon salt
1/2 tsp pepper

Chop everything, mix together and let sit for 1-2 hours in the fridge.

For a great variation, roast the tomatillos and peppers.