



Recipe Name: Sofrito

Ingredients:

5 cloves	Garlic
1 bunch	Culantro
1 bunch	Cilantro
2	Sweet peppers
1	Yellow onion
1	Jalapeno pepper
1	Tomato
1 pinch	Salt and pepper
1	Lime
1 pinch	Oregano (dried)

Steps to follow:

Wash fresh herbs. Peel the garlic. Tear cilantro leaves. Remove stems from cilantro leaves. Dice the Peppers. Dice yellow onion. Seed and chop tomato and jalapeno. Place all ingredients in a food processor and blend (a blender also works). Add juice of a lime. Season sofrito with salt, pepper and dried oregano. Make sure the sofrito is well blended. Pour sofrito into clean storage containers. You can keep some sofrito in the refrigerator for daily use and store the rest in the freezer. You can also freeze the sofrito in an ice cube tray so that you can pop a cube into your sauces when you need it. Use it as a marinade (for meats), add to stews, soups and beans.