

Death by Cilantro

With the holiday season close upon us, I thought I would share with you my most requested party dish, "**Death by Cilantro**". Now, cilantro seems to be one of those things people really love or really hate. It was once described by a friend of mine (a cilantro hater) as tasting like old dead mummies in an Egyptian tomb. I myself am a cilantro lover, and I guarantee that this is as intense an experience with cilantro as you'll ever have. In fact, I've found that even the most diehard cilantro haters find that they like this.

I got this recipe from my friend, Rosa Kittstiener. Rosa lives in Minneapolis but originally came from Chile in South America. Rosa says it is a very popular side dish in Chile. I can never remember what she calls this dish, but I believe it was 'pebre'. After watching the many facial contortions of people who were trying this for the first time, I renamed it "Death by Cilantro". Enjoy!

Ingredients

- 1 large bunch cilantro
 - Juice of 1 lemon or lime
 - Canola oil (not olive oil!)
 - 1 tsp. salt (or to taste)
 - 12 tbsp. black pepper
 - 10 cloves garlic (or to taste)
- 1 baguette / French bread

Wash cilantro, then chop finely. Put cilantro into a bowl and add oil a little at a time, not to cover, but enough to make a thick, soupy paste.

Add juice of lemon or lime.

Peel garlic. With a garlic press, squeeze juice of garlic into cilantro paste.

Add salt, and 12 heaping tablespoons of ground black pepper. Mix together thoroughly.

If mixture seems too thick, add a little more oil. If too thin, you may need to add a little more chopped cilantro.

Serve with sliced bread for dipping.

I usually double this recipe when I make it. It's best served fresh, but will keep well refrigerated for a few weeks. Remember, the longer it sits, the more the black pepper will kick in. It also tastes great on eggs, potatoes (baked or hashbrowns), pasta, rice or vegetables, grilled chicken or fish. use your imagination.