



GRUNE SAUCE

1 cup each of fresh, tender, washed and spun-dry organic herbs: basil, sorrel, parsley, borage leaves, dill, chives, cherril

fresh thyme, 5-10 sprigs

fresh oregano, 5-10 sprigs

fresh rosemary, 1 inch of the softest new-growth part

tofu, 1/4 cake

olive oil, 2 tablespoons

soy mayonnaise, 1/2 cup

fresh lemon juice, 1 tablespoon

Using your fingers, crumble the tofu into the food processor bowl and run the processor until the tofu is smooth. Chop herbs roughly, then pulse in the processor until ground very finely. Letting the processor run, add the olive oil and lemon juice. Stop frequently, scraping down the edges to get the sauce evenly chopped. Scrape into a bowl and stir in mayonnaise, adjusting to taste.

This is pronounced GRUHneh- ZOHzeh, and is wildly popular in Germany. This is your reward for having gone to the farmers market, or for having an herb garden.

Note: It's relatively unimportant if you're missing some of the herbs, or if the quantities are skewed—it adds to the adventure to have different versions every time. What IS important is to have fresh herbs—this is impossible with dry or old and wilted ingredients. I also do not recommend using the following: any mint, tarragon, sage.

*Joyful cooking.
Healthy eating.*

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