



Schug-Special Sauce

Recipe by Tom Westcott

INGREDIENTS

- 1g black pepper
- 1g cumin
- 1g caraway
- 1g cardamom
- 2 big handfuls chopped coriander – stems and all
- 2 big handfuls parsley – as above; pick out any woody parts
- 1 sugar rush peach or equivalent fresh chili – hot
- 3 cloves garlic, or bunch garlic chives, or 3-4 stems green garlic
- Zest of 1 lemon
- Big squeeze lemon juice
- 250ml olive oil
- Salt to taste

DIRECTIONS

1. Lightly toast spices, grind.
2. Add other ingredients and blend.
3. Add lemon.
4. Salt last to season.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

