



Zhoug

Featured on March 17th, 2018 for demonstration with Chef Alon Shaya

“Zhoug is a Yemenite green chili sauce; it’s like pesto, Middle Eastern style. I put it on everything. It’s got a great thrum of heat behind its bright-green freshness. The cloves are key; they set off the flavors. You can use only one or two serrano chili peppers if you want a milder version.” – excerpt from *Shaya: An Odyssey of Food, My Journey Back to Israel* (Aldred A. Knopf, 2018) by Alon Shaya with Tina Antolini

Zhoug

Ingredients

2 cups cilantro leaves, lightly packed
1 cup parsley leaves, lightly packed
3 serrano chili peppers, halved, seeds and pith removed
1 clove garlic
Zest of ½ orange
1 teaspoon Morton kosher salt
½ teaspoon ground cumin
¼ teaspoon ground cloves
¼ teaspoon ground cardamom pods
¼ teaspoon sugar
⅓ cup distilled white vinegar
2 tablespoons extra-virgin olive oil
Water, as needed

Directions

Combine all ingredients in a food processor with the rest of the dry ingredients, vinegar, and olive oil. Blitz until saucy. If it’s not coming together, add 1 tablespoon of water at a time.



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