“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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