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Coriander and Mint Chutney

Ingredients

2 bundles coriander leaves
1/2 bundle mint leaves
8 green chilies
1 small piece ginger
4 cloves garlic
2 tbsp raisins
2 tbsp cashewnuts
1/2 fresh coconut - scraped
Juice of 2 limes
Salt and sugar to taste

Preparation

1. Cut the coriander and mint leaves.
2. Wash well - twice or three times.
3. Put the leaves in a strainer - let the excess water drain out.
4. The add the rest of the ingredients in a mixer and grind well.
5. At this point, stop grinding to check the consistency and taste of the chutney.
6. Add water or raisins if you find the chutney too thick and spicy.
7. Once done, scoop out the freshly made chutney in a tupperware container.
8. Let the chutney cool down completely.
9. Then place the container in the chiller - to remain fresh.
10. Perfect to apply on bread when making cucumber sandwiches.

Cooks Note

* Ideal to make chutney sandwiches - with just butter or mayonnaise.
* Tastes delicious when adding cream cheese to the chutney sandwich.
* Another great combo is chutney and tomato (finely sliced) sandwiches.
* This chutney is essential when making the famous "*Bombay Sandwich*" (from Mumbai) - recipe below...

Bombay Sandwich
Ingredients:
- 2 slices white or brown bread
- Butter
- 1/4 cup Coriander and Mint chutney (recipe above)
- 1 large onion - sliced very thin (optional)
- 1 large beetroot boiled - peeled and sliced thin
- 1 large tomato- sliced thin
- 1 large potato - boiled, peeled and sliced thick
- 1 large cucumber - sliced thin
- 3/4 tsp Chaat Masala (available in grocery stores - ethnic ailse)
- Salt and pepper to taste

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