

# Green sauces for when there's too many herbs in the garden or the fridge

By Alex Elliott-Howery and Jaimee Edwards | Cornersmith

These vibrant sauces give new life to excess soft fresh herbs like parsley, mint, dill, coriander, chives and basil. The recipes (overleaf) are very adaptable. Use them as a guide to make the most of what you have! Soft herbs each have their own unique taste, but you can swap them without too much worry. Experiment with celery leaves, fennel fronds or carrot tops in place of soft herbs. These sauces are delicious drizzled over baked potatoes, grilled fish, tacos or eggs – you name it!

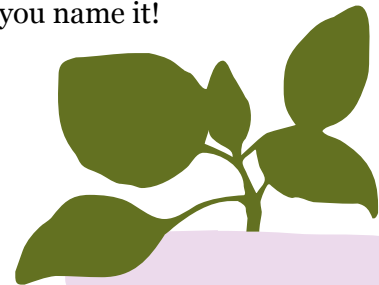
But first, let's learn some special Cornersmith herb storage tips:



## HOW TO FREEZE EXCESS SOFT HERBS

Finely chop leaves or blitz them in a food processor and mix with olive oil. Pack ice-cube trays with this mixture and top with more oil. Once frozen, transfer to an airtight container. The frozen herbs will stay green and fresh-tasting for three months.

Pop them out and throw them into a soup or stew, defrost and use in a dressing or heat in a pan and cook a piece of fish in them.



## HOW TO STORE HERBS

Wrap coriander, parsley and dill gently in a damp clean cloth, then place in a bag or airtight container in the fridge for five days, or more. Wash it before you use it, not before you store it.

Basil and mint hate cool, damp environments, so the fridge is a torture chamber for a bunch of basil. It's best kept, like a bunch of flowers, in a jar on the bench. Make sure there are no leaves under the water level. Pick leaves as you need them and use them quickly!





Photo: Cath Muscat

Cornersmith's Bright Green Sauce is a game-changer. It's not only delicious on its own but also serves as a versatile foundation for other sauces, like Salsa Verde and Chimichurri. The Minty Green Goddess sauce is so good it's worth building a meal around. Let's get drizzling and dolloping!

**BRIGHT GREEN SAUCE**

In a food processor put 2–3 cups soft green herbs and chopped herb stems (basil and mint stems are best turned into syrups though as they don't pulverise well).

Add two garlic cloves, the zest and juice of ½ a lemon, and ¼ tsp each of salt, pepper and sugar. Blitz to a paste, then with the motor running pour in ½ cup neutral oil like grapeseed or sunflower.

Taste, season as needed, then store in a sealed jar in the fridge and drizzle over everything this week.

**SALSA VERDE**

Follow the directions for the Bright Green Sauce, then stir through ¼ cup chopped pickles or capers.

**MINTY GREEN GODDESS SAUCE**

In a blender or food processor, place 1 bunch of mint leaves, ½ cup other herbs or soft green leaves (rocket, celery leaves, tarragon, dill or parsley), 2 tbsp lemon juice, 1 tsp lemon zest and ½ tsp salt.

Blitz to a smooth paste, then add ¼ cup mayonnaise and ¼ cup sour cream (or a combo).

If you want to use this sauce as a salad dressing, you can thin it by whisking in a little water.