

# Cilantro-Almond Pesto

|          |                                    |
|----------|------------------------------------|
| 1 bunch  | cilantro (if small bunches, use 2) |
| ¾ cup    | almond slivers, lightly toasted    |
| ½ each   | jalapenos, seeds removed, minced   |
| ¾ cup    | mayonnaise                         |
| 1 cup    | sour cream                         |
| 2 – 3 T  | sugar (or to taste)                |
| to taste | lime juice                         |
| to taste | salt & pepper                      |

## METHOD

Process cilantro by pulsing in food processor to a fine mince, then add toasted almonds and pulse further to a fairly smooth pesto consistency. Transfer to mixing bowl and stir in remaining ingredients. Season to taste.

Keeps in refrigeration for about 3 days.

