



The Edible Garden

Recipe featured at *Fiesta de Flore y Comida*, September 25

Sofrito

By: Chef Elsie Ramos, chef and author of *Turkey Tacos and Arroz con Pollo*

Ingredients

2 bunches of cilantro, rinsed and cleaned
1 bunch sweet perennial peppers, seeded and coarsely chopped
2 large green peppers, seeded and coarsely chopped
2 large white onions, peeled and coarsely chopped
1 head of garlic, peeled and chopped
Water

Instructions

1. Add about 3 tablespoons of water to the bottom of a blender or food processor then add a small handful of each of the ingredients and puree.
2. Empty the puree into a bowl and continue to blend the rest in batches until done. Mix well and save the sofrito in containers—use plastic to store in the freezer and glass jars to use immediately.