

## Asian Inspired Herb Sauce

Makes about  $\frac{3}{4}$  cup

- 2 c. Packed mixed fresh herbs – equal parts each basil, cilantro and mint
  - 2 Garlic cloves, chopped (or more to taste)
  - 1 inch. Length of fresh ginger, peeled and chopped
  - 2 Tbl. Sesame oil
  - 2 Tbl. Lime juice (or rice or white wine vinegar)
  - 3 Tbl. Soy sauce
  - $\frac{1}{8}$  -  $\frac{1}{4}$  tsp. Cayenne pepper
  - 1 Tbl. Honey
- Zest of 1 lime, salt and freshly ground white pepper to taste

Put all ingredients in a blender. Blend until smooth. Smear a thin film on to fish, lamb, beef, pork or chicken (under the chicken skin if using whole pieces or roasting the whole bird) at least 15-20 minutes before grilling. Pass remaining sauce or spread 2 Tablespoons on to plate and top with grilled fish/meat. Sprinkle fish or meat with sesame seeds if desired.