

Sofrito

A simple mix of herbs and spices that's used in many Puerto Rican recipes; it may be found in many Hispanic grocery stores

Ingredients:

2 white onions, medium sized, cut in large chunks
3-4 green bell peppers, cut in large chunks
1 red bell pepper, cut in large chunks
16-20 cloves garlic, peeled
1 branch cilantro, washed
7-10 ají peppers (a.k.a. Peruvian hot pepper)
4 culantro leaves (*not* cilantro; *Eryngium foetidum* is its scientific name)
3-4 plum tomatoes, cut in chunks

Preparation:

Throw onion and green bell pepper in food processor and process until chopped.
With processor running, add all other ingredients, one by one, and process until a soft paste is formed.

Can be refrigerated for up to a week.

Can be frozen for later use, for up to 3 months.