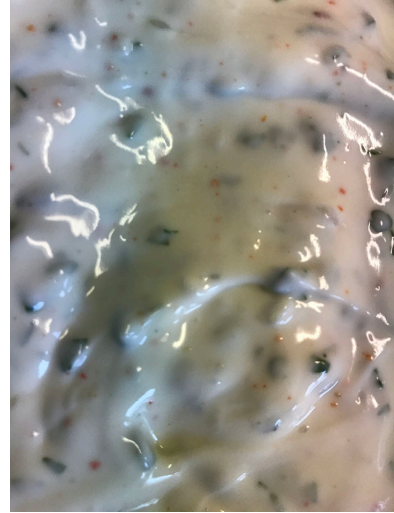


Raita

Cook's Illustrated: All-time Best Meat recipes, 2016 pp.76

- 2 cups fresh cilantro leaves
- 1 cup fresh mint leaves
- 1/3 cup plain whole-milk yogurt
- ¼ cup finely chopped onion
- 1 tablespoon lime juice
- 1 ½ teaspoon sugar
- ½ teaspoon ground cumin
- ¼ teaspoon salt



Photography: Henri T. de Hahn

1. Process all ingredients in food processor until smooth, about 20 seconds, scraping down sides of bowl halfway through processing. (Chutney can be refrigerated for up to 24 hours.)