

## **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.