



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Green Curry Cashew Dip

adapted from Everyday Food: Great Food Fast

1 slice [2" thick] peeled fresh ginger

3/4 cup roasted unsalted cashews

1/3 cup plain low-fat yogurt

1/4 cup packed basil leaves

1 tablespoon brown sugar

1 teaspoon curry powder

Coarse salt and fresh ground pepper

In a food processor, pulse the ginger until finely chopped. Add the 3/4 cup cashews; process until smooth, 2 to 3 minutes.

Add the yogurt, basil, brown sugar, and curry powder; season with salt. Process until incorporated, 1 to 2 minutes, scraping down the sides as needed. Transfer to a serving bowl; sprinkle with the remaining cashews.

Serve with cooked shrimp, crudités or tortilla chips

THE LOVE: The original recipe called for cilantro. I've used basil, Italian parsley and oregano, all with great results!