

**Dhania Dip (South African fresh coriander dip)**

- 1 large bunch fresh coriander (dhanya)
- 4 medium sized ripe tomatoes
- 2 tsp fresh ginger
- 2 cloves garlic
- ¼ cup white wine vinegar
- ¼ cup lemon juice
- 1-2 tsp salt or to taste
- 4 tbsp sugar
- 2 tsp cayenne pepper
- 1 tsp fresh red chilli, finely chopped

- 1 Chop all of the herbs, chilli and tomatoes until fine using food chopper
- 2 Mix all ingredients and stir until well incorporated
- 3 Serve as a spicy salad dressing, dip with corn chips or corn bread, salsa to serve alongside meat dishes or as a sauce with a kick!