

MINTY FRESH:
Chef Andy Poh-
krel with his mint
chutney at Shanti
Taste of India in
Dorchester.

STAFF PHOTOS BY
ANGELA ROWLINGS



Get saucy

Is your refrigerator full of countless condiments, everything from mustard to marmite? Do you make your own ketchup from scratch? Do you search the supermarket for new and exotic sauces? You are a condiment junkie, and you're not alone. I collect condiments incessantly, to the point of wasting them — I just checked the refrigerator and it has 14 mustards in it.

One of my favorite condiments is the spicy mint chutney served at Shanti Taste of India in Dorchester. The green sauce looks

FAST FOOD

Kerry J. Byrne

like an Italian pesto, but is made with mint instead of basil and has the great aromatics of Indian spices and an unexpectedly hot kick.

Shanti serves it in a little silver dish with a small spoon, part of a trio of house-made condiments that comes with every meal. It turns out it's easy to make at home. Serve it spread on naan bread, with curry dishes or with your favorite Indian-style

chicken, goat or lamb.

SHANTI MINT CHUTNEY

1½ c. fresh mint leaves
1 green chili
1 green pepper
1 bunch fresh cilantro
1 T. dry mango chutney
1 T. yogurt
½ t. cumin powder
1 T. lemon juice
½ t. chili powder
Salt to taste

Combine all ingredients in a food processor and blend to a fine paste, adding enough water to achieve a thick sauce. Makes about 3 cups of mint chutney.

*(From Shanti
Taste of India, 1111
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