

**Cilantro Lime Rice**

**Ingredients**

* 3 Tbs lime juice
* 2 cups water
* 2 tsp lime zest
* 1 cup white rice
* 1 Tbs oil
* ½ tsp salt
* ¼ cup cilantro, roughly chopped

**Directions**

Bring the water, salt, and oil to a boil in a medium sized pot. Stir in the rice, stir consistently for 30 seconds so the rice doesn’t stick. Lower the heat to medium low and cook for about 20 minutes or until rice is tender. Be careful your rice doesn’t dry out before it’s cooked. Add a small amount of water if this happens. Remove from heat, stir in the cilantro, lime juice, and zest.

**Mock Fish Sauce**

**Ingredients**

* 6 Tbs rice wine vinegar
* 2 Tbs cilantro, minced
* 2 garlic, minced
* 2 Tbs water
* 1 Tbs sugar
* 1 tsp lime zest
* 1 tsp soy sauce
* ½ tsp salt
* ¼ tsp red pepper flakes

**Directions**

Place all the ingredients in a small bowl. Stir to dissolve the sugar. Refrigerate for one hour or until ready to use. You can use this as a marinade or dipping sauce as well.

**Mild Cilantro Salsa**

**Ingredients**

* 2 Tbs lime juice
* 2 garlic cloves
* 2 Tbs lime juice
* 1 bunch cilantro
* ¾ tsp salt
* 2/3 cup water

**Directions**

Trim one inch off the bottom of the cilantro. Roughly chop the rest of the cilantro and place it in a blender. Add the remaining ingredients and blend until smooth.

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