

Santo Cilantro (Coriander Seed)
(*Coriandrum sativum*)

This quick growing cilantro is a classic herb that is very versatile. Dried seeds (coriander) are a popular ingredient for East Indian cooking, and the fresh leaves are ideal for salsas. For a continuous supply of fresh cilantro leaves, direct seed every three to four weeks. Cilantro leaves provide more flavor before plant flowers.

<u>Planting Depth</u>	<u>Seed Spacing</u>	<u>Spacing after Thinning</u>	<u>Soil Temperature</u>	<u>Days to Germinate</u>	<u>Days to Maturity</u>	<u>Sun</u>	<u>Water</u>	<u>Starting Inside</u>	<u>Starting Outside</u>
¼- ½ “	4-6” plant spacing	4-6” plant spacing	60 – 70 F	7-10	50-55 to leaf harvest; 90-105 to seed	Full	Moderate	Not recommended. It does not transplant very well.	Spring, after the average last day of frost. Successive plantings every 3 weeks until 4 weeks before first fall frost.

Cilantro-Lime Dressing

Special Notes:

Direct seed cilantro in the spring when soil is warming. For a continuous, fresh supply, do successive plantings every 3-4 weeks. Cilantro likes cool weather. Harvesting tip: pinch off seed heads to keep plant productive.

- 1 Conchos jalapeno pepper, seeded, deveined and coarsely chopped
- ¾ teaspoon minced fresh ginger root
- 1 garlic clove
- 2 teaspoons balsamic vinegar
- 1/3 cup honey
- ¼ cup lime juice
- ½ teaspoon salt, plus more for seasoning
- ¼ cup packed cilantro leaves
- ½ cup extra-virgin olive oil

Place jalapeno, ginger and garlic into a blender; pulse until finely chopped. Add balsamic vinegar, honey, lime juice, ½ teaspoon salt and cilantro leaves; pulse, to blend. Turn on blender then slowly drizzle in the olive oil until blended into the dressing; season with salt if desired.