Ingredients

* 3 ¾ Sea salt
* 9 TBS Olive oil
* 9 cloves garlic, minced
* 1.5 TSP coriander
* 1.5 TSP cumin seeds
* 12 TBS jalapeno chiles, chopped
* 3 TSP smoked paprika
* 3 TSP red pepper flakes
* ¾ TSP cayenne pepper
* 3 TBS cilantro, minced
* 3 TBS parsley, minced
* 3 TBS lemon juice
* 3 TBS red wine vinegar
* 8 Cups water
* Mustard greens

Procedure

1. Heat about 8 Cups of water in a medium sized saucepan and bring to a boil with 1 TSP salt.
2. Remove the stems from the mustard greens and cook uncovered in the boiling water until the greens are wilted, about 3 minutes
3. Warm 3 TBS olive oil in a separate sauce pan and add the garlic, cook until it is golden, about 5 minutes. Set aside to cool.
4. In the pan used to heat the garlic, toast the coriander and cumin seeds until it is fragrant. Transfer to a mortar and and grind.
5. Transfer the powder to a blender, and combine with jalapenos, red pepper flakes, cayenne, cilantro, parsley, lemon juice, vinegar, 6 TSP water, garlic, mustard greens, and 9 TBS olive oil. Puree until smooth. Taste, and adjust seasoning accordingly.