



Italian Salsa Verde

4 oil-packed anchovy fillets, soaked in cold water for 15 minutes and patted dry

¼ cup capers (if salt-packed, soak in cold water for 30-60 minutes and drain; otherwise rinse)

3 garlic cloves, coarsely chopped

½ cup chopped basil

½ cup chopped cilantro

½ cup chopped Italian

flat-leaf parsley

½ cup chopped arugula

¼ t. crushed red pepper flakes

¼ cup chopped tarragon

¼ cup snipped chives

¼ cup chopped sage

1 cup extra-virgin olive oil (a robust, peppery oil works well)

Kosher salt, to taste

Pulse together the anchovies, capers and garlic in a food processor until finely chopped. Add all other ingredients and pulse to combine. Season with salt to taste. Serve with meat/veggies of your choice.

Makes 4 servings.