



University Square  
4343 Pacific Avenue - Suite B-1  
Stockton, CA 95207  
(209) 952-1966

*Dedicated to helping you create  
loving memories in your kitchen*

SUMMER HOURS: Tuesday – Friday: 10:00am – 5:30pm; Saturday 9:30am – 4:30pm  
[www.beyondpotsandpans.com](http://www.beyondpotsandpans.com)

---

Excerpted from ***Herbs & Spices, a Cook's Reference*** by Jill Norman. © 2002, used by permission from DK Publishing, Inc., New York, NY. All rights reserved.

### **Salsa Verde**

2 handfuls of fresh parsley sprigs, chopped  
A few sprigs of fresh mint or basil, chopped  
1 garlic clove, crushed  
1 tbsp capers, chopped  
4 anchovy fillets, chopped  
Approx. 2/3 cup (150 ml) extra virgin olive oil  
Salt and freshly ground pepper

Blend the herbs, garlic, capers, and anchovy fillets to a coarse paste in a food processor. Scrape down the sides and trickle in enough oil through the feed tube to make a smooth sauce. Season to taste. Serve with poached or baked fish, grilled meats, or with artichokes, cauliflower, or broccoli.