

Fresh From the Kitchen

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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.