



# Salsa Verde

*makes about 2 cups*

- sea salt, to taste
- freshly ground black pepper, to taste
- 1/2 teaspoon Dijon mustard
- 1/4-1/2 cup olive oil
- 1 tablespoon red wine vinegar
- 1/2-1 teaspoon red chile flakes
- 2-3 tablespoons chopped sweet onion or shallots
- 4 large anchovy filets
- 1 tablespoon capers, drained (rinsed if salted)
- 1 tablespoon fresh mint leaves
- 2 tablespoons tarragon leaves
- 2 cups parsley leaves only, packed
- 1 tablespoon fresh lemon juice, or to taste

Finely chop first 7 ingredients (through red pepper flakes), either by hand or in a food processor. If using the latter, pulse repeatedly to retain control and don't over-process. Ingredients should retain a bit more individual character than in a pesto. Transfer to a bowl.

In a separate bowl, whisk together vinegar, mustard and olive oil. Add to parsley mixture and blend thoroughly. Taste and add salt and pepper as needed. Stir in a bit of lemon juice to brighten flavor and help retain color.

Serve as a dip for raw or lightly blanched vegetables, or as a sauce for fish, chicken or steak. I even like it with grilled sausages and barbecue.