

Salsa Verde

This recipe yields about 1 cup.

<input type="checkbox"/>	2 tablespoons red wine vinegar
<input type="checkbox"/>	1 small clove garlic, crushed
<input type="checkbox"/>	1 + 1/2 cups tightly packed parsley/mint/coriander leaves (either one or all mixed together)
<input type="checkbox"/>	A few sprigs of soft new thyme, leaves only
<input type="checkbox"/>	2 anchovy fillets
<input type="checkbox"/>	1 tablespoon capers
<input type="checkbox"/>	Pinch of red chilli flakes
<input type="checkbox"/>	1 tablespoon grated onion with its juice
<input type="checkbox"/>	Salt and pepper
<input type="checkbox"/>	Extra virgin olive oil (approximately ¼ cup)

- Place all ingredients except olive oil in a food processor and pulse into a chunky paste.
- Loosen with the olive oil and taste for seasoning and adjust as you wish.

Best eaten fresh on the day it is made.

NOTE:

If I am planning to have this with lamb or fish I also like to add some freshly squeezed lemon juice.