

SALSA VERDE

YIELDS ~1½ CUPS Darren Atkins

Blend all ingredients in a food processor or blender.

DEEDEE'S NOTES:

- Salsa Verde may be prepared one day in advance.
- Citric acid is an organic acid that occurs in citrus fruits. You can typically find in gourmet markets or health food stores, or with canning supplies in a regular grocery store. Citric acid in small amounts will keep the salsa verde a brighter green for longer. If you can't find the citric acid, it's fine to omit.

INGREDIENTS

1 cup plus 2 tbsp extra-virgin olive oil
2 anchovy fillets
¼ cup chopped fresh parsley
¼ cup chopped basil
3 cloves garlic
1 tbsp capers
1 tbsp chopped fresh chives
1 tbsp San Pelligrino
juice of two lemons
zest of one lemon
¼ tsp ground fennel seed
¼ tsp citric acid
¼ tsp salt
¼ tsp pepper
Pinch cayenne pepper

