

SALSA VERDE

Salsa verde, the classic green sauce of Italy, is a bracing combination of olive oil and chopped parsley flavored with lemon zest, garlic and capers. It adds a lively freshness to almost any simple dish.



- **1 bunch flat leaf parsley**— *chopped coarsely, leaves and thin stems only (half cup)*
- **2-4 scallions or 1 shallot** —*chopped very fine*
- **1 tbs. capers (or more to taste)**—*chopped coarsely*
- **zest of 1 lemon**—*grated*
- **1/3-1/2 cup extra virgin olive oil**
- **salt & pepper to taste**

Mix well—for best results, make ahead of time so the salsa can fully develop its flavors.

variations

- Other herbs, or a combination of herbs, can be used to replace some or all of the parsley.
- Add a little chopped salt-packed anchovy or chopped hard-cooked egg or both.
- The addition of lemon juice or vinegar will make the sauce zestier, but add just before serving since the acid will discolor the green herbs. (you can macerate a little chopped shallot in the vinegar or lemon, if you like).
- Add 1-2 tsp of Dijon mustard.