



Here's a little sardine plating to brighten up those bar sardine at home evenings :

1 tin of good sardines, smoked trout, mackerel or anchovies
baguette & good butter and/or olive oil
flaky sea salt
wedge of lemon
Calabrian chile paste or harissa and/or
salsa verde*

You can leave the fishes in their tins, or decant them if you like. Drizzle them with your favorite olive oil and a squeeze of lemon. Accompany them with butter or olive oil, salt, lemon and a nice spicy chile paste or this salsa verde, which is also great with vegetables and other fish, too!

salsa verde :

1 shallot, minced fine
2 TB champagne or white wine vinegar
small pinch of sea salt
1-2 TB capers, drained, squeezed, and chopped
3 anchovy filets (if you have them), chopped fine
half cup finely chopped parsley
optional 2 TB finely chopped other herbs: chervil, chives
optional fat pinch of marash pepper
good olive oil

In a smallish bowl, cover the shallots with the vinegar, add a small pinch of sea salt, stir and let macerate for a few minutes. Stir in the capers, anchovies, optional marash pepper, and herbs, and stir in enough olive oil to make it a little swimmy. Taste and adjust for salt, pepper, marash, acid.