

## Green Sauce

### SALSA VERDE

This classic southern Italian antipasto is a great accompaniment to seafood, grilled tuna or tuna packed in oil; grilled leg of lamb, whether whole, cut into steaks, or as brochettes; and thinly sliced dry-cured ham like French Bayonne, Spanish Serrano, Italian prosciutto, or one of the great smoked hams from the Balkans.

*Makes about 1 cup*

*The amount given with a “QB” ingredient is a suggestion. “QB” stands for “quanto basta.” It basically means in Italian “how much is needed.” It’s up to you how much or how little to use. The amount may also change due to the quality of the ingredient or how old it is.*

- *3/4 cup (2 cups lightly packed leaves) finely chopped flat leaf parsley*
- *1/2 cup extra virgin olive oil (for cooking)*
- *1/2 teaspoon mashed anchovy QB*
- *1 teaspoon minced capers in salt QB*
- *1 teaspoon pitted and mashed small black olives like Taggiasca or Niçoise QB*
- *1/4 teaspoon mashed garlic QB*
- *1 teaspoon white wine vinegar QB*
- *1/8 teaspoon fine sea salt QB*

**Combine** the parsley with the oil.

**Add** the anchovy, capers, olives, garlic, vinegar, and salt.

**Stir** to blend everything together.

**Adjust** seasoning and flavoring to taste.

**Cover** and let rest at room temperature for one hour.

**Taste** before serving. You may need to add a little more vinegar or other seasoning.