

Salsa Verde

A wonderful little *je ne sais quoi* for adding some extra interest to plain grilled fish; Red Snapper, for example. It's also supposedly good for grilled meats though I have no personal experience of that.

Planning

serves:	4
prep time:	10 mins
cooking time:	n/a

Ingredients

1 small clove of garlic,
crushed
6 anchovy fillets
2 tbs capers
~ 30g fresh parsley, leaves
picked
~10g fresh basil, leaves
picked
~ 10g fresh mint, leaves
picked
1 tsp Dijon mustard
6-8 tbs olive oil
juice of ½ lemon
salt & pepper

Method

Chop all the solid ingredients together until they reach your preferred consistency. (I like it quite well chopped but still with a little texture, some people prefer a coarser texture.) Transfer this mixture to a bowl and stir in the mustard and some olive oil. Season to taste with the lemon juice, salt and pepper. (You shouldn't need much salt because of the anchovies.) Adjust the consistency to something like unwhipped double cream by adding olive oil.