

## Salsa Verde

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- 1/4 lb. fresh parsley
  - 1 clove garlic
  - 2 anchovies
- 2 slices day-old bread, crusts removed
- 8 green olives, pitted or gherkin pickles
  - 2 tsp. capers, rinsed
- 2 TBSP red wine vinegar
  - 1/3 cup olive oil

1. Pour the vinegar over the bread to soak it up.

2. Mince the garlic, capers, olives, anchovies, and parsley. You can use a food processor but pulse carefully to maintain some texture. Crumble the bread and add it to the parsley mixture and process or stir if doing by hand. Remove from processor to a bowl. Stir in oil by hand a little at a time.

NOTES: Salsa Verde is what we sometimes top our grass feed steaks with here at the Boot.

YIELDS 2 CUPS

from the kitchen of the Boot