

Dipping Sauce - Salsa Verde

Total Yield: 1 cup

Components

Onion - Green	Finely Chopped	2 each
Parsley - Italian	Stems Removed, Finely Chopped	1 cup
Basil - Fresh	Stems Removed, Finely Chopped	1 cup
Mint - Fresh	Stems Removed, Finely Chopped	1/4 cup
Garlic - Cloves	Chopped	1 oz
Capers - Non Pareille		2 tbsp
Water		2 floz
Juice - Lemon		1 floz
Oil - Extra Virgin Olive		1 floz
Lemon - Zest		1 tbsp
Red Pepper Flakes - Crushed		_____ to taste
Salt and Pepper		_____ to taste

Instructions

1. In a mortar and pestle, crush together the herbs, garlic and capers to the desired texture.
2. Adjust the consistency with the Water, Lemon Juice and Olive Oil
3. Season with the Red Pepper Flakes, Salt and Pepper to taste

Notes

This a condiment that is best when made in a mortar and pestle to achieve the purest taste.
Note: This should be made to just before service or day off