

The Marketplace at Settlers Walk
756 N. Main St., St. Rte. 741
Springboro, OH 45066
Phone 937-748-4540

Cooks' Wares
....For a finer kitchen

The Shops at Harper's Point
11344 Montgomery Road
Cincinnati, OH 45249
Phone 937-748-4540

*Excerpted from **Herbs & Spices, a Cook's Reference** by Jill Norman. © 2002, used by permission from DK Publishing, Inc., New York, NY. All rights reserved.*

Salsa Verde

2 handfuls of fresh parsley sprigs, chopped
A few sprigs of fresh mint or basil, chopped
1 garlic clove, crushed
1 tbsp capers, chopped
4 anchovy fillets, chopped
Approx. 2/3 cup (150 ml) extra virgin olive oil
Salt and freshly ground pepper

Blend the herbs, garlic, capers, and anchovy fillets to a coarse paste in a food processor. Scrape down the sides and trickle in enough oil through the feed tube to make a smooth sauce. Season to taste. Serve with poached or baked fish, grilled meats, or with artichokes, cauliflower, or broccoli.