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**STORE HOURS: Monday – Saturday 10 am – 7 pm, Closed Sundays**  
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*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.