

# SALSA Verde

BY CHEF SETH FERNALD

## INGREDIENTS

1/3 cup finely-minced Italian flat leaf parsley

1/3 cup finely-minced cilantro, stems included

1/2 Tbsp capers, rinsed and minced

1 Tbsp minced shallot

1 small clove of garlic, minced

1 lemon, zested and juice reserved from 1/2 of the lemon

1/2 cup of your favorite olive oil

1/4 tsp kosher salt

Good crack of black pepper



# SALSA Verde

BY CHEF SETH FERNALD

## METHOD OF PREP

Mix all ingredients together except for the lemon juice. Allow ingredients to sit for 10-15 minutes to allow flavor to meld. Just before serving, add the lemon juice; adding lemon juice prior will cause herbs to brown, which is not bad but should be noted.

Feel free to substitute other fresh, leafy herbs to give different flavor profiles. Two years ago, Farmer Shannon at Oxbow introduced me to the Silver Sorrel that grows on the Kids' Farm and I fell in love with the citrus notes. At home I sometimes use golden oregano - use whatever looks best to you! I love to use Salsa Verde on grilled meats or as a dressing for roasted or grilled vegetables, or even brushed on grilled pita bread. The sauce will keep for 2-3 days.

~ Chef Seth

