

LOVAGE SALSA VERDE

Makes approx 2 cups

INGREDIENTS:

1 small shallot, minced
3 tbsp red wine vinegar
1 bunch lovage, finely chopped
1 tbsp capers, finely chopped
3 anchovy filets, finely chopped
1 ½ cups extra-virgin olive oil
Salt
Freshly cracked black pepper

DIRECTIONS

Place the shallots, red wine vinegar, and a pinch of salt in a small bowl. The vinegar should cover the minced shallots. If necessary, add a bit more vinegar. Leave to macerate for 5 minutes, then strain and reserve the vinegar.

When chopping the lovage, take care to dry the leaves well. Excess moisture will encourage bruising and catalyst unsightly browning. A sharp knife is imperative here.

Place the lovage, capers, anchovy, and macerated shallots in a small bowl. Fold in the olive oil. You may not need it all. Salsa verde should be loose enough to drip off a spoon, but not so loose that it resembles soup. Find a happy medium. You may not need all the oil. Season with salt, black pepper, and a couple drops of the vinegar from the macerated shallots.

If preparing the sauce ahead of time, withhold the shallots and vinegar as the vinegar will hasten the discoloration of the bright herbs. Fold the shallots and vinegar in right before you're ready to serve.

This is a delicious condiment for roasted chicken or steak but would also be at home over a bed of steamed baby potatoes or cooked white beans.