

Little Green Dress

Vivian Howard, From This Will Make It Taste Good



2 medium shallots, peeled
2 cloves garlic, peeled
2 tablespoons red wine vinegar
2/3 cup castelvetrano olives, pitted
1 1/2 tablespoons capers, rinsed
2 anchovy fillets, oil-packed
1 bunch Italian parsley, about 1 cup
1/2 cup fresh mint, packed
1/2 cup EVOO
grated zest of one lemon
1/4 cup fresh lemon juice
1 teaspoon hot sauce, [I used Frank's]
1/2 teaspoon kosher salt

Yield: 2 cups

*Per Serving (excluding unknown items): 52
Calories; 6g Fat (92.7% calories from fat);
trace Protein; 1g Carbohydrate; trace
Dietary Fiber; trace Cholesterol; 96mg
Sodium; trace Total Sugars; trace Vitamin D;
7mg Calcium; trace Iron; 22mg Potassium;
4mg Phosphorus. Exchanges: .*

Carolyn T's Blog: tastingspoons.com

Servings: 20

Spoon on baked potatoes, dollop on steak, roast chicken, lamb, pork or fish. Add to salad with creamy cheese., on scrambled eggs, on top of soup, with guacamole on toast, in chicken, potato or egg salad, on top of deviled eggs, simmer with ground meat for tacos, spread on top of pizza, as filling for quesadillas. Or thin with oil to make a vinaigrette.

1. In a small food processor, puree shallots and garlic, then stir in a small bowl with red wine vinegar. Allow to pickle for awhile, about 20 minutes before continuing.
2. Mince pitted olives, capers and anchovies in food processor. Transfer to a medium bowl. Pick leaves and smaller stems from parsley and mint and mince in the food processor. It may take awhile to get it all processed. Transfer herbs to the bowl with olive mixture.
3. Add vinegar-shallot-garlic mixture, olive oil, lemon zest and juice, hot sauce and salt to the bowl with everything else. Stir it all together and let this puddle of green sit for a minimum of 30 minutes. This will keep for a month in a sealed container in your fridge as long as you submerge it with a layer of olive oil.