

Salsa Italiana

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1” Thick Slice slate country bread, crust removed	1 cup packed Basil leaves
2 Large garlic cloves, minced	1 cup loosely packed Spinach or Arugula or 1/2 cup Sorrel
1/4 cup minced sweet Onion	1/3 to 1/2 cup olive oil
Pinch of Salt	2 Tablespoons herb Vinegar
1 cup packed Italian Parsley	1 Tablespoon Capers

Soak bread in 1/2 cup of water for 10 minutes, then squeeze most of liquid out. Mince garlic, onion, in food processor Add handfuls of Parsley, Basil and Sorrel and a little Oil and pulse to mix. Add bread with pinch of salt. Add Olive Oil a little at a time, pulsing to mix. Add Vinegar, Capers and Red Pepper. Season to taste. Let stand 30 minutes at room temperature before using. Store in refrigerator for up to one week. Makes 2 1/2 cups
Good on any Vegetable, Meat, Chicken, Fish, Baguette

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Salt and freshly ground pepper
to taste
1/4 cup fine-diced red bell
pepper (if desired)

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