



Sauce Verte, adapted from *The French Kitchen Cookbook*, by Patricia Wells

In her recipe note, Patricia Wells writes that this “gorgeous, pungent sauce,” a regular at her summer table, comes from her friend Jeffrey Bergman. She recommends drizzling it on grilled vegetables, fish, or meat. I’ve adjusted it slightly so that you can make it in a mini-food processor.

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1 In the bowl of a mini food processor, combine the shallot, lemon juice and zest, salt, and pepper and process until minced. Let this sit for 10 minutes.

2 Add the cider vinegar, parsley, chives, mint, tarragon, capers, and olive oil and process until you have a slightly chunky puree. Transfer to a small bowl and stir in the minced anchovies. Let this sit for an hour or two to let the flavors meld. You can keep this in an airtight container in the refrigerator for up to a week.

- 1 large shallot, peeled and cut up
- 1 tablespoon freshly squeezed lemon juice
- Zest of ½ lemon
- ½ teaspoon sea salt
- ¼ teaspoon coarsely ground black pepper
- 2 tablespoons cider vinegar (or champagne or white-wine vinegar)
- 1 ¼ cup parsley leaves
- 2 heaping tablespoons roughly chopped chives
- 10 to 12 mint leaves
- 1 packed tablespoon tarragon leaves
- 2 tablespoons capers, drained
- ½ cup extra virgin olive oil
- 4 or 5 anchovy filets, drained and minced