
Italian-Style Salsa Verde

The Essential Southern Living Cookbook

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 5 minutes

1 small jalapeno pepper

3 medium banana peppers

1/2 cup extra-virgin olive oil

1/3 cup finely chopped fresh flat-leaf parsley

4 1/2 teaspoons chopped chives

1 tablespoon minced fresh oregano

2 cloves garlic, minced

1 teaspoon Kosher salt

Preheat the broiler with the oven rack six inches from the heat. Broil the jalapeno peppers for 3 to 4 minutes on each side or until blackened. Place in a small bowl. Cover with plastic wrap. Let stand for 10 minutes.

Broil the banana peppers for 1 to 2 minutes on each side or just until blistered and slightly softened. Cool completely and chop. Peel and finely chop the jalapeno peppers, discarding the seeds.

In a small bowl, stir together the oil, parsley, cheese, oregano, cloves and salt. Add the chopped peppers. Mix well. Cover and let stand for 30 minutes.

Yield: 1 cup

Salsa

Per Serving (excluding unknown items): 1008 Calories; 109g Fat (94.7% calories from fat); 3g Protein; 11g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 1899mg Sodium. Exchanges: 2 Vegetable; 21 1/2 Fat.