



Process with toasted bread.

SALSA VERDE

MAKES 1½ CUPS

This potent green sauce boasts a fresh grassy taste along with tangy, garlicky, fruity flavor. Use it on steak, chicken, pork, or shrimp.

WHAT CAN GO WRONG: With so many assertive flavors in the mix, the sauce can come on too strong, and it typically separates easily.

HOW WE FIXED IT: We add an unusual ingredient—bread—and process it with the oil and lemon juice before adding the other ingredients. Bread doesn't just mellow the assertive flavors in the mix; its starches stabilize the emulsified sauce by increasing its viscosity (more viscous mixtures are more stable) as well as absorbing the lemon juice so it doesn't separate from the oil.

- 2 slices hearty white sandwich bread
- 1 cup extra-virgin olive oil
- ¼ cup lemon juice (2 lemons)
- 4 cups fresh parsley leaves
- 4 anchovy fillets, rinsed
- 4 tablespoons capers, rinsed
- 1 garlic clove, minced
- ¼ teaspoon salt

Toast bread in toaster at lowest setting until surface is dry but not browned, about 15 seconds. Remove crusts and cut bread into rough ½-inch pieces (you should have about 1½ cups). Process bread pieces, oil, and lemon juice in food processor until smooth, about 10 seconds. Add parsley, anchovies, capers, garlic, and salt. Pulse until mixture is finely chopped (mixture should not be smooth), about 5 pulses, scraping down sides of bowl with rubber spatula after 3 pulses. Transfer mixture to small bowl before serving.

TO MAKE AHEAD: Salsa verde can be refrigerated for up to 2 days. Bring to room temperature and stir to recombine before serving.