

## **Parsley and Toasted Almond Salsa**

From Chez Panisse Vegetables by A. Waters.

1 shallot	1 cup finely chopped Italian parsley
2 to 3 tablespoons red wine vinegar	2 tablespoons chopped chervil
salt	3/4 cup olive oil
1 1/2 tablespoons capers	1/2 cup toasted almonds
2 salt packed anchovies	

Dice the shallot fine and cover with the red wine vinegar. Add a good pinch of salt and let macerate for 20 minutes.

Meanwhile, rinse the capers and soak them for 5 minutes. Drain and chop coarsely. Rinse the anchovies, remove their fins and backbones, and chop the fillets. Mix together the chopped herbs, capers, anchovies, and the shallots and vinegar. Add enough olive oil to reach a saucy consistency. Chop the almonds very fine and add to the salsa. Serve drizzled over seared tuna, grilled polenta, grilled vegetables, or with crackers.