

Green Sauce (Michelle Savoie)

1 hard boiled egg
large bunch of Italian parsley or basil or mixture
1-2 cloves garlic
1-3 T capers (to taste) with some juice
balsamic vinegar, to taste
olive oil, to taste and to thin the sauce salt and pepper

Coarsely grind in food processor. In Canada, I added a few spoonfuls of some sundried tomato pesto that I found in the cupboard, I think it was made by Contadina. You can add some oil packed dried tomatoes and/or pitted Nicoise or green olives. Sometimes I add cornichons too.