

Wining and Dining *the Casa di Vino Way*

ANCHOYADE

Yield: 6 servings

Amount	Ingredient -- Preparation Method
4 oz	Flat anchovy fillets
2 md	Cloves garlic, finely chopped
1 ts	Tomato paste
1 tb to 1 1/2 tb	Olive oil
2 ts	Lemon juice (or red wine vinegar)
	Freshly ground black pepper
8 to 10 slices	French bread, 1/2-inch thick, cut into strips
1 ts	Finely chopped fresh parsley

Soak anchovies 10 minutes in cold water and pat dry with paper towels. Place in a large mortar or heavy bowl with the garlic and tomato paste. Pound with a pestle, wooden masher or spoon into a very smooth puree, or use food processor with steel blade. Dribble the oil in, a few drops at a time, stirring constantly until thick and smooth, like mayonnaise. Stir in lemon juice and a few grounds of black pepper. Preheat oven to 500 F. Brown bread lightly on one side. While bread is warm, spread untoasted side with anchovy mixture, pressing it into bread with back of fork or spoon. Bake for 10 minutes. Sprinkle with parsley and serve at once.

Note: For a first course, use whole slices of French bread spread with anchovy mixture.

Courtesy of Colorado Cache Cookbook (1978) From the collection of Jim Vorheis

**Suggested Wine Pairing:
2008 Cerejeiras Blanco**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)