

Fresh Autumn Market Vegetables with Achoiade (anchovy-garlic dip)

10 Anchovy fillets, undrained
1/2 c Slivered almonds, slightly toasted
1/2 t Garlic, finely chopped
1 Shallot, coarsely chopped
4 Fresh figs, stemmed and coarsely chopped
1/4 c Fresh parsley, roughly chopped
1T Fresh tarragon
3T Extra virgin olive oil
1T Freshly squeezed lemon juice
Selection of crudités - raw seasonal vegetables -- cut into stalks or wedges

Directions

Place all ingredients in a food mill or processor, and process until the mixture becomes smooth. Serve with sticks and wedges of your favorite raw seasonal vegetables - carrots, celery, jicama, cucumber, endive, fennel, zucchini, radishes, and whatever else appeals.

Serves 4

Delicious, when paired with Red Bicyclette® Merlot