

This recipe is full of summer fun-loving ingredients like tomatoes, olives and capers. It's a great accompaniment to grilled halibut steaks, pork chops, sliced eggplant, sourdough bread or tortilla chips.

### Summer Salsa del Sol

Makes approximately 3 cups



- 1/4 cup green onion, chopped*
- 2 Tbsp. Napoleon Extra Virgin Olive Oil*
- 1 tsp. sugar*
- 2 cups seeded tomatoes, chopped*
- 1/3 cup Napoleon Green Olives, chopped*
- 1/4 cup Napoleon Hot Pepper Olives, remove red peppers & save for garnish; finely chop olives*
- 3 Tbsp. fresh basil, chopped*
- 1 Tbsp. Napoleon Capers, drained*
- 2 tsp. Napoleon Balsamic Vinegar*
- 1 tsp. Napoleon Anchovy Paste*

Combine all ingredients in a large bowl. Season salsa to taste with salt and pepper.

Salsa may be prepared one day ahead. Cover tightly and refrigerate. Bring salsa to room temperature before serving.

Variation: For spicier flavor and more heat, increase pepper olives to 1/3 cup.

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