



Sauce Gribiche by Amy Jermain

This is a traditional French recipe typically served with asparagus, chicories, salads or fish. Only fresh herbs work for this sauce. And be sure to pick up some farm fresh eggs from the market!

2 hard boiled eggs; chop yolk and dice white
1/4 cup parsley, chopped
1T tarragon, chopped
1/4 cup chives, chopped
1/4 cup chervil, chopped
1 med shallot, finely diced
Juice of 1/2 lemon, zest of 1/2 lemon
1 T capers, chopped
2 T cornichons, chopped
1 cup extra virgin olive oil

Add all ingredients together and season with salt and pepper to taste. Spoon over grilled asparagus or other grilled vegetables.