

COOKBOOK UPDATE

Look at all the green growth on our “backyard” hillside. The Burundians tend our Presentation Garden, and religiously water, weed and care for it. What does this have to do with our anniversary cookbook? With all those green herbs and lettuces you can make a lovely Salsa Verde!



Here's a recipe from the St. Leo Cookbook showing you how!

Take 4 handfuls of greens and chop them finely into a deep bowl. (All green leaves will work, whether it's basil, parsley, mint, arugula, nasturtium, weeds from the backyard—such as young ground elder.) Cover greens with olive oil. Add 1 chopped garlic clove, 1 tbsp. capers, 1 tbsp. mustard, 1 tbsp. red wine vinegar and some salt. Mix everything in a food processor until it's smooth and add more of any of these ingredients to taste.

(Cookbooks: \$10.00 donation. Call 921-1044. These make great gifts, too!)

ST. LEO COOKBOOKS AVAILABLE

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