



SUMMER BAGNA CAUDA

In Italy, bagna cauda, or hot anchovy dip, is usually served during the winter months. But it's also delicious eaten at room temperature with fresh summer vegetables.

For the bagna cauda:

- ¼ cup butter
- ¾ cup extra-virgin olive oil
- 6 cloves garlic, minced
- 8 anchovy fillets, rinsed, patted dry and minced
- Salt and freshly ground black pepper

To finish:

- ½ pound asparagus, trimmed and blanched
- 1 bunch small radishes, cleaned and trimmed
- 1 red bell pepper, sliced lengthwise and seeded
- 1 bunch baby carrots, peeled and trimmed
- 1 sweet potato, sliced and roasted
- 1 small bunch celery, cleaned, stalks separated
- 1 endive, leaves separated.

1. Prepare the *bagna cauda*: in a small saucepan melt the butter in the oil. When the butter foams, add the garlic and cook over medium heat until the garlic just begins to color. Add the anchovies, reduce the heat to very low and stir until the anchovies have dissolved. Season lightly with salt and pepper to taste.

2. Just before serving, arrange the trimmed vegetables on a large platter and serve with the anchovy dip. Serves 4.

Adapted from "Biba's Northern Italian Cooking."