Chef from the Hood Recipes

Chef:
Chef Manuel Azevedo (with daughter Nesire), Owner

Restaurant:
LaSalette Restaurant in the Sonoma Valley

Recipe: Molho Cru! *Portuguese Fish Sauce*

1 small red onion, minced
6 garlic cloves, minced
1/2 cup minced Italian parsley
1 cup white wine vinegar
1/2 cup olive oil
1 tablespoon ketchup
Tabasco Sauce (or other hot sauce to taste)
salt & pepper to taste

Use a sharp knife to finely mince onion, garlic and parsley.
Combine with the remaining ingredients.
Taste for salt and hot sauce (those flavors should be identifiable).

Spoon molho cru over cooked fish or shellfish.

Makes enough for about eight portions of fish.