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## Gremolata

1 C finely chopped flat leaf parsley  
1 clove garlic, finely chopped  
Lemon zest from 1 lemon, grated

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1. Combine ingredients thoroughly.
  2. Half quantity with 1 C soft breadcrumbs makes gremolata breadcrumbs.
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## Toasted Herb Breadcrumbs

60g unsalted butter  
½ C brown onion, finely chopped  
½ C celery, finely chopped  
1 C fresh breadcrumbs  
1T chives, snipped  
2t dill, chopped  
1T flat leaf parsley, finely chopped  
Salt to taste  
Pepper, freshly ground, to taste

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1. Fry onion and celery in butter. Strain off veg.
  2. Fry breadcrumbs till slightly dry.
  3. Combine with onion, celery, herbs, s & p.
  4. Store 1 week in fridge, 3 months in freezer.
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