

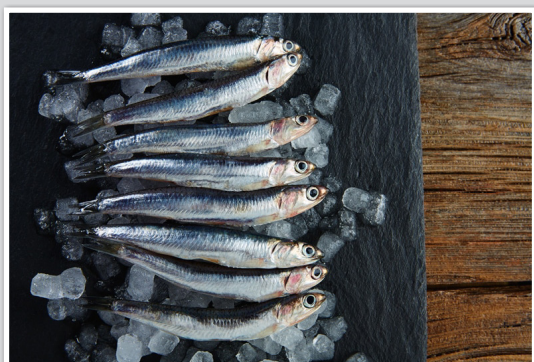


**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

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ANCHOVIES
.....

WILD CAUGHT
PRODUCT OF EUROPE
.....



Traditionally, Anchovies (*Engraulis encrasicolus*) are gutted, salted, and then packed in oil or salt. They have a characteristically strong flavor and deep grey flesh when salted. They may also be pickled. Pickled Anchovies are milder in flavor with white flesh.



A little goes a long way! Beyond Caesar Salads and pizza, Anchovies can add a unique flavor to many dishes. Add them to pasta dishes and sauces, or try them on a traditional onion tart. Some Chefs use Anchovy butter to add a unique flavor to roasted vegetables and meats.

If your chef is using Anchovies in an unexpected way (say, in a Bolognese Sauce), make sure you double check on your guests potential allergies.

Anchovies are an easy way to add a shelf stable seafood item to your display case.