



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Anchovies



CHARACTERISTICS

Traditionally, anchovies 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.

FOR YOUR MENU

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.

FOR YOUR WAITSTAFF

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.

FOR YOUR RETAIL DISPLAY

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

Species Name:
Engraulis encrasicolus

Sustainability Rating:

Grey - Unranked

What:
A small, oily fish found throughout the world

When:
Available Year-Round

Where:
Where - Europe

How:
Wild Caught/Nets