

Marinated Boquerones

1 Wash and clean the anchovies. Remove their heads by using your thumb and index finger, then turn the anchovies belly side up and slide your thumb along their backbones and discards the innards. Remove the backbone (with the tail) and the tiny bone, or whatever it is, that's hiding 'behind' the backbone. Rinse briefly and set them aside skin side down on a paper towel.

2 Add anchovies to a flat dish and squeeze the lemon juice with the sherry vinegar over the fish, sprinkle with two to three pinches of salt. Allow to marinate for about 30-40 minutes until the flesh is white and no longer translucent. Very gently rinse the fish one last time, pat dry.

3 Now layer anchovies in a clean flat dish alternating with chilies, minced garlic, herbs and spices. Add enough olive oil to fully cover the filets, marinate overnight and keep chilled until ready to serve. We loved them both as *tapa* or served on *Crostini* (on top of a toasted baguette slice).



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Recipe source: inspired by our friend Kristin's version

Prep time: 30-45min., infusing: 24 hours

Ingredients (serves 6 to 8 as an appetizer):

- * 500g fresh anchovies
- * juice of one lemon
- * 5 tbsp of sherry vinegar
- * 1-2 cloves of garlic, finely chopped
- * 1-2 red chili, thinly sliced
- * fresh parsley and thyme, finely chopped
- * coarse sea salt and freshly ground black pepper
- * olive oil extra vergine