

# Mougue

---

---

Author: Maria Provenzano

## Ingredients

- 3 garlic cloves; minced
- 1 tablespoon kosher salt
- 1 tablespoon olive oil
- 5-6 large ripe tomatoes, chopped
- 1-4 tablespoon fresh lemon juice; start with 1 and add more to taste
- 1-2 teaspoons lemon zest
- 1 tablespoon fresh oregano
- 2 tablespoons olive oil
- salt and pepper to taste
- \*sometimes I like to add in chopped fresh parsley as well!



## Instructions

1. \*Make a paste out of the garlic, salt, and 1 tablespoon of olive oil by smashing them together on a cutting board with the side of a knife until a paste is made
2. \*Combine the remaining ingredients in a food processor, add in the garlic paste, and blend together until combined but STILL chunky; not too smooth, it's better if it still has some texture
3. \*Salt and pepper to taste
4. \*Pour in a separate bowl
5. \*Let stand at room temperature for a couple hours to let the ingredients marry
6. \*This can also be made a day or two ahead of time and stored in the refrigerator

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/mougue-italian-salsa/>