



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Bagna Cauda with Crudites & Baguette

Makes 1 quart, to serve about 25

Ingredients

8 oz. salt packed anchovies
1 quart of heavy cream
16 garlic cloves, peeled and smashed
½ cup best-quality extra virgin olive oil
6 tbl. unsalted butter
salt and freshly ground black pepper, to taste

Place the anchovies in a small bowl, cover with cold water, and soak for 10 minutes, then drain, rinse, pat dry, and set aside.

In a medium saucepan, combine the cream and garlic and bring just to a boil, stirring occasionally and keeping an eye on it to avoid a messy boil over. Reduce the heat to a simmer and cook until the cream is reduced by half and the garlic is very fragrant, 20 to 25 minutes.

In the meantime, in a small saucepan, combine the oil and butter and bring to a low simmer. Mix well with a wooden spoon and add the reserved anchovies. Continue to simmer until the anchovies have completely melted into the hot fat. This should take about 30 minutes.

In the blender, combine the cream and garlic mixture with the oil, butter and anchovy mixture and puree. Taste and adjust seasoning with salt and pepper as desired.

Serve the bagna cauda warm, employing a fondue pot is desired, with the raw vegetables alongside.

Baguette slices should be held under the dipped vegetables to catch any drops and will become a delicious snack on their own, once dripped up a few times.

Credit: Anthony Bourdain