

Louise's Chicken Cutlet Salsa:

Here is the recipe and it is easy:

About 4 bell peppers cut into pieces

Saute with about 1 tablespoon olive oil and 2 cloves garlic

Add a can of anchovies (squish it into a paste on the bottom of the pan)

Add about two tablespoons of catchup and 1/4 cup red vinegar. If too thick you can add some water.

Simmer for about five or ten minutes. Update 2015: Mom says add a few peperoncinis cut up for some kick.
Also, Noni used to use Cider Vinegar.

Eat and enjoy with chicken or veal cutlets.

Love,
Mom