

Tomatoes Dressed in Toasted Fennel and Anchovy

Serves 4–8

There are tomatoes, sure, but we are really here for the anchovy-fennel oil used to dress the tomatoes. It's spicy, salty and deeply savory, and great on everything from other thinly sliced raw vegetables (summer squash, cucumbers, fennel, radishes) to cooked ones (sautéed greens, roasted eggplant or broccoli). Spoon it into pasta, drizzle on eggs, use as a dip for bread, etc. You get the idea.

½ cup olive oil

2 tablespoons fennel seeds, crushed

2 teaspoons Aleppo-style pepper, or 1 teaspoon crushed red pepper flakes

8 anchovy fillets, plus more if you like

2–3 pounds small-ish very ripe tomatoes, quartered or sliced

2 tablespoons red wine vinegar or white wine vinegar

Flaky sea salt

Coarsely ground black pepper

1. Heat the olive oil in a small pot over medium heat. Add the fennel seeds, Aleppo-style pepper, and anchovies, swirling and toasting until the spices are fragrant and the anchovies are melted, 2 to 4 minutes. Remove from the heat and set aside.

2. Scatter the tomatoes on a large serving platter or in a shallow bowl. Drizzle with the vinegar and, if you want, scatter with more anchovies (or just serve alongside in their little tin for snacking on). Spoon the toasted fennel–anchovy mixture over and top with flaky salt and a few grinds of black pepper.

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