Sauce Vierge

3 Large Ripe Tomatoes, seeded and diced

3 Garlic Cloves, sliced thinly

½ Cup Kalamata Olives, quartered

¼ Cup Chopped Italian Parsley

¼ Cup Fresh Chives, chopped

¾ Cup Pepperoncini Peppers, chopped

2 ea Shallots, diced

1 tsp Fennel Seed, toasted

½ tsp Red Chili Flake

1 Cup Extra Virgin Olive Oil

1 Lemon, juiced

Salt/Pepper

Combine all the ingredients in a bowl

Season with Salt & pepper

Make at least 30 minutes ahead