

ROMESCO SAUCE



Ingredients:

8	Medium	Roma Tomatoes, halved
1	Large	Red Bell Pepper, quartered
8	Cloves	Garlic, peeled
¼	Cup	Olive Oil
½	Cup	Smokehouse Almonds
2	Tablespoons	Red Wine Vinegar
½	Teaspoon	Paprika
1	Teaspoon	Salt

Directions:

1. Toss the tomatoes, bell pepper and garlic in a bowl with the olive oil. Place the vegetables on a baking sheet and roast in a 425° oven until the garlic has turned golden brown – 15 minutes. Save the oil for later use.
2. Remove the garlic and continue roasting the pepper and tomatoes for 10 minutes.
3. Place the roasted vegetables in a food processor with the remaining ingredients and puree until the nuts are finely ground.
4. With the machine running, drizzle the olive oil you saved from tossing the vegetables into the food processor and puree until smooth. Season to taste with additional salt, if necessary.