

ROMESCO SAUCE



Ingredients:

4	Large	Roma Tomatoes, halved and seeded
2	Medium	Red Bell Peppers, seeded and quartered
4	Cloves	Garlic, peeled
¼	Cup	Olive Oil
¾	Cup	Almonds (I use smokehouse almonds)
1	Tablespoon	Red Wine Vinegar
½	Teaspoon	Smoked Spanish Paprika
½	Teaspoon	Salt (or ¼ teaspoon smoked salt)

Directions:

1. Toss the tomatoes, bell pepper and garlic in a bowl with the olive oil (save the oil for later use). Place the vegetables on a baking sheet and roast in a 425° oven until the garlic has turned golden brown – 18 to 20 minutes.
2. Remove the garlic and continue roasting the pepper and tomatoes for 15 minutes.
3. Place the almonds, paprika and salt in a food processor and pulse until finely ground. Add the remaining ingredients and pulse until thoroughly combined.
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.