

# Romesco Dip

*Food Network Magazine*

*1/3 cup blanched almonds  
1 slice white bread, chopped  
3 tablespoons olive oil  
1 jar (12 ounce) roasted red peppers,  
drained  
1 small clove garlic  
1/4 teaspoon smoked paprika  
salt (to taste)  
pepper (to taste)  
1/4 cup olive oil  
1 tablespoon sherry vinegar  
salt (to taste)  
pepper (to taste)*

In a skillet over medium-high heat, cook the almonds and bread in the olive oil until golden, 3 minutes. Transfer to a blender.

Puree' the almond mixture with the roasted red peppers, garlic and paprika until chunky. Season with salt and pepper.

With the blender running, slowly add the olive oil. Puree' until almost smooth. Add the sherry vinegar and season with salt and pepper. Pulse.

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Per Serving (excluding unknown items): 1203 Calories; 121g Fat (87.5% calories from fat); 12g Protein; 26g Carbohydrate; 5g Dietary Fiber; trace Cholesterol; 141mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 23 1/2 Fat; 0 Other Carbohydrates.