

Classic Romesco Sauce

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This sauce, once made, will keep in the refrigerator for one week.

3 red peppers

2 tomatoes

1 onion (skin on), quartered

1 small head garlic

2 dried ancho chiles

1 1/2 cups hot water

1/4 cup extra-virgin olive oil

1/4 cup marcona or regular almonds, blanched

1 cup bread cubes

1 tablespoon sherry vinegar

1/2 teaspoon hot smoked paprika

Preheat the oven to 450 degrees.

Roast the red peppers, tomatoes, onion and garlic, turning, until blackened, 45 minutes.

Meanwhile, tear the ancho chiles into pieces. Soak in the hot water until tender, about 10 minutes; drain.

When the veggies are done, place them in a bowl; cover with a towel. Let them cool, then remove the skin and seeds and discard.

In a large skillet, heat the olive oil over medium. Add the almonds and bread cubes and toast, turning often, until brown, 5 minutes.

Puree' the veggies, chiles and almond mixture in a blender until almost smooth. Add the sherry vinegar and paprika; season.

Yield: 2 1/2 cups

Per Serving (excluding unknown items): 750 Calories; 57g Fat (65.7% calories from fat); 9g Protein; 58g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 299mg Sodium. Exchanges: 1 1/2 Grain(Starch); 6 Vegetable; 11 Fat; 0 Other Carbohydrates.