

Romesco Sauce Recipe

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Servings: 8

1 jar (16 ounce) roasted red peppers, drained
2 thick slices baguette or country-style bread, lightly toasted
3 (3/4 pound) Roma tomatoes, quartered
1/2 cup almonds, raw or roasted
2 tablespoons chopped flat-leaf parsley
2 tablespoons sherry or red wine vinegar
1 teaspoon smoked paprika
1/2 teaspoon cayenne pepper
1 1/2 teaspoons salt
3 cloves garlic, smashed
1/4 cup extra virgin olive oil (as needed)
salt (to taste)
pepper (to taste)

Place the red peppers, baguette, tomatoes, almonds, parsley, vinegar, paprika and cayenne into a blender. Pulse until finely chopped.

With the motor running, stream in the olive oil. Process until smooth.

Season with additional salt and pepper, to taste.

Romesco sauce keeps for one week in the refrigerator or for three months in the freezer.

Per Serving (excluding unknown items): 80 Calories; 5g Fat (51.0% calories from fat); 3g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 411mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1 Fat.