

ROMESCO SAUCE

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Photo by Oleksandr Prokopenko

This versatile, and easy-to-prepare recipe is based on the traditional Spanish red pepper sauce using walnuts or hazelnuts in place of the usual almonds for a bit more depth of flavor.

The sauce is such a wonderful compliment to eggs, grilled meats, seafood and vegetables. Try spreading it on artisan bread, serve it with cheeses, or use it as a dipping sauce for fresh veggies.

Makes: approximately 2 cups sauce

INGREDIENTS

- 1 cup jar roasted red peppers, patted dry and chopped (12 oz jar; no added sugar)
- 1/2 cup chopped walnuts or hazelnuts (or sliced almonds)
- 1 cup chopped onion, chopped
- 2 cloves garlic, chopped
- 1 cup chopped tomato, chopped
- 1 tablespoon fresh parsley (or 1/2 teaspoon dried)
- 1 teaspoon smoked paprika
- 1 teaspoon chili powder
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper (optional)
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons red wine or sherry vinegar

DIRECTIONS

1. Press the moisture out of the red peppers, blotting firmly using paper towels, then chop the peppers into large pieces.
2. Place the chopped peppers, nuts, onion, garlic, and tomato into a food processor or blender. Process until almost smooth.
3. Add the parsley, paprika, chili powder, salt, pepper, cayenne (if using), olive oil and vinegar. Process until very smooth and well combined.
4. Transfer sauce to airtight storage container and refrigerate for at least 1 hour to allow flavors to blend. Sauce may be refrigerated for up to 1 week or frozen for up to 3 months.