

# Cantiga's Kitchen

## Spanish Romesco Sauce

1/2 cup olive oil

2 1-inch thick slices white crusty bread, torn into pieces

1 cup slivered almonds

4 Tbsp crushed or chopped garlic

2 tsp salt

1 28-oz can crushed tomatoes, or 2 lbs fresh tomatoes, skinned

2 red bell peppers, halved and seeded

2 Tbsp smoked paprika

5 Tbsp red wine vinegar

### Directions:

Place halved bell peppers cut side down, on a cookie sheet, and broil in oven or BBQ until lightly charred. Cool.

Preheat oven to 350 degrees F.

In a pan, heat olive oil over medium-high heat. Sauté the bread and almonds until they start browning. add the garlic and saute another 2 minutes.

Place the sautéed bread, almonds and garlic in a food processor and pulse. Add the remaining ingredients and purée until smooth.

Spread the sauce onto a cookie sheet and bake in oven for 10-15 minutes, until the edges begin to caramelize. Allow to cool. Transfer to a container and chill.

Romesco sauce can be used as a topping for roasted potatoes, steamed mussels, pasta, chicken, vegetables, or simply as a tasty dip. Leftovers can be frozen for future use.

Enjoy with Cantiga Wineworks  
Grenache or Grenache-Syrah!

