

Recipe and Procedure for Smoky Almond Romesco Sauce
Yield 4 servings

| Ingredient | Qty. |
|------------------------------|--------------|
| Almonds, smoked | 2 1/2 oz |
| Baguette, cut in large dice | 3 inch piece |
| Garlic | 1 clove |
| Diced tomatoes, fire roasted | 1 cup |
| Red bell peppers | 2 ea |
| Sherry vinegar | 2 T |
| Smoked paprika | 1/4 t |
| Extra virgin olive oil | 1/2 cup |
| Kosher salt and pepper | |

1. Roast peppers: Using tongs, place peppers over a flame and roast all sides until blackened. Place in a bowl, cover with plastic wrap and let peppers "rest" for 20 minutes. This allows the steam buildup to separate the skin from the pepper.
2. When the peppers are cool enough to handle, use your fingers, or the back of a paring knife, to remove the skin from the pepper (do not run the pepper under running water). If the charred pepper skin collects on your fingers, have a small bowl of water nearby to rinse your fingers).
3. In a food processor, coarsely chop the almonds, bread cubes and garlic. Add the tomatoes, roasted red peppers, sherry vinegar and smoked paprika and puree until smooth. With the machine on, gradually add the oil. Season with salt and pepper to taste. Made be made one day ahead, covered and refrigerated.
4. Serving suggestions: Fish, pasta, chicken, chilled vegetable crudite, pita chips, fingers....