
Romesco Sauce

From the Kitchen of Brett Broussard

4 Roma tomatoes, cut in half

1 large red bell pepper, cut in half (seeds and membranes removed) OR nora peppers

4 cloves garlic (leave skin on)

1/4 cup whole skinned almonds (or a combination of almonds and hazelnuts)

1/2 cup extra virgin olive oil

2 tablespoons sherry vinegar

2 teaspoons tomato paste

1/4 teaspoon smoked sweet paprika

1/2 teaspoon salt

1 slice toast, broken into pieces

Preheat the oven to 425. Roast the almonds in a dry skillet over medium high heat until lightly browned on all sides. Set aside. Slice the bell pepper and tomatoes in half and lay them on a baking sheet lined with parchment paper. Keep the skin on the garlic and lay the cloves on the baking sheet. Place the baking sheet in the oven and roast for 15-20 minutes or until the vegetables are charred. While still warm but cool enough to handle, remove the skins from the vegetables. Discard the skins. Place the grilled peppers,

tomatoes, and garlic in a food processor. Add half of the olive oil along with the remaining ingredients except for the bread. Pulse until smooth. Add the bread and blend until smooth, gradually adding the remaining olive oil in a steady stream. Taste and add more salt if you prefer and add more olive oil for a smoother consistency. Transfer to a jar with a lid and chill in the refrigerator for at least one day before serving. Will keep in the fridge for up one week.
