

Romesco Sauce

BY SOA DAVIES BON APPÉTIT JANUARY 2013

YieldMakes 1 1/2 cups

Ingredients

2 roasted red pepper
1 garlic clove, smashed
1/2 cup slivered almonds, toasted
1/4 cup tomato purée
2 tablespoons chopped flat-leaf parsley
2 tablespoons Sherry vinegar
1 teaspoon smoked paprika
1/2 teaspoon cayenne pepper
1/2 cup extra-virgin olive oil
Fine sea salt and freshly ground black pepper

Preparation

Pulse first 8 ingredients in a food processor until very finely chopped. With motor running, slowly add oil; process until smooth. Season with salt and pepper. DO AHEAD: Romesco can be made 1 week ahead. Cover and chill.