



Romesco Sauce

This rich Spanish sauce is a vibrant blend of fire roasted peppers and tomatoes finely blended with toasted almonds and bread. A smokey, pungent sauce that pairs perfectly with roasted pork, chicken and our Bacon Wrapped Date recipe!

INGREDIENTS:

2 Red Bell Peppers
1-pound ripe Tomatoes
2 thick slices Baguette or Country Bread
2 Garlic Cloves, peeled
½ cup Almonds, toasted
1 tsp Red Pepper Flakes
2 tsp Smoked Paprika
2 tbsp Flat Leaf Parsley, roughly chopped
2 tbsp Sherry Vinegar
¼ cup Extra Virgin Olive Oil, more if needed
Kosher Salt, to taste

PREPARATION:

- Preheat Big Green Egg to 375°F direct heat.
- Roast the peppers and tomatoes until their skin begins to blister and flip, about 5 minutes per side. Transfer to an airtight container and allow to cool to room temperature. Peel and seed the peppers and tomatoes.
- While the vegetables are cooling, grill the bread for 2 minutes per side, or until lightly toasted. Cut into cubes and set aside.
- In a food processor grind the garlic and almonds into a paste. Add the bread, paprika, and red pepper flakes, pulse into a combined paste. Scrape down the sides of the food processor and add the peppers, tomatoes, parsley, and vinegar. While the processor is running slowly add the oil until fully combined.
- Taste for seasoning and add pepper flakes and salt as needed.