

ROMESCO SAUCE

UNIVERSITY OF
MARYLAND
EXTENSION



Ingredients:

- 2 Tbsp. Extra-Virgin Olive Oil
- ½ Slice White Sandwich Bread, Cut Into ½ Inch pieces
- ¼ Cup Hazelnuts, toasted and skinned
- 2 Garlic Cloves
- 1 Cup Jarred Roasted Red Peppers, rinsed and patted dry
- 1 ½ Tbsp. Sherry Vinegar
- 1 Tsp. Honey
- ½ Tsp. Smoked Paprika
- ½ Tsp. Table Salt
- Pinch Cayenne Pepper



Instructions:

1. Add 1 tablespoon oil, bread and hazelnuts to 12-inch nonstick skillet and cook over medium heat, stirring constantly, until bread and hazelnuts are lightly toasted, about 3 minutes. Add garlic and cook, stirring constantly until fragrant, about 30 seconds.
2. Transfer bread mixture to food processor and pulse until coarsely chopped, about 5 pulses.
3. Add red peppers, vinegar, honey, paprika, salt, cayenne and remaining 1 tablespoon oil to processor. Pulse until finely chopped. Transfer sauce to bowl for serving, or use on top of a meal.

University programs, activities, and facilities are available to all without regard to race, color, sex, gender identity or expression, sexual orientation, marital status, age, national origin, political affiliation, physical or mental disability, religion, protected veteran status, genetic information, personal appearance, or any other legally protected class.