

Desiree's Romanesco Sauce

Enough Peppers to cover a cookie sheet ~10, cut in half and seeded

1 cup walnuts, pine nuts or pistachios (cashews work too)

Olive oil ~ ½ cup

2 garlic cloves

½ tsp salt, more to taste

Place pepper halves skin side up on tray and roast in 450 oven for 15 minutes or until the skins start to brown and puff.

You can either place them in a paper bag to sweat skins off or use them with the skins on (which is what I always do). Place peppers, olive oil and garlic in a blender and blend until smooth- add walnuts and salt and blend again until smooth. Toss with hot pasta, veggies or anything else that you like and add salt to taste. Delicious mixed with marinated goat's milk feta cheese.