

Recipe Name: **Romesco Sauce**

Serve with a bottle of Auriga Super Tuscan or Red Giant

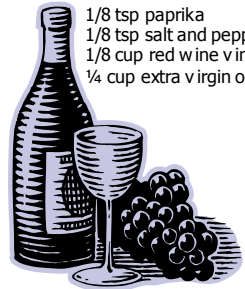
"Great with Grilled Vegetables or sliced/toasted sour dough bread, use your imagination"

Yields: 1 to 1-1/4 cups

Prep/Cook Time: 20/10 min

Ingredients:

1/2 tablespoon olive oil for frying
 1 medium size sliced sour dough bread – crust trimmed
 1/4 cup whole almonds - toasted
 1/8 tsp hot red pepper flakes
 2 large cloves garlic, chopped
 1- 2 oz (1/4 cup) jar of roasted red bell peppers, drained well
 1- 8 oz canned tomatoes – drained
 1/8 tsp paprika
 1/8 tsp salt and pepper to taste
 1/8 cup red wine vinegar
 1/4 cup extra virgin olive oil



Directions:

Heat 1/2 tablespoon olive oil in a small skillet over medium heat, fry until golden on both sides. Grind the toasted almonds finely in a food processor* together with the bread, pepper flakes and garlic. Add the red pepper, tomatoes, paprika, salt and pepper. Puree to form a smooth paste. Whirl in the vinegar with motor running, add the olive oil slowly with a thin stream.

Recommended grilled vegetables: eggplant, zucchini, green onions, yellow squash (cut into long sticks), baste with olive oil and grill to lightly brown.

***blender or coffee grinder used for spices works well too**

Recipe Name: **Creamy Sun-dried Tomato Soup**

Serve with a bottle of Auriga Super Tuscan or Red Giant

Servings: 4

Prep/Cook Time: 10/25 min

Ingredients:

1 tblsp unsalted butter
 1 tblsp extra-virgin olive oil
 1 small onion, chopped
 1 garlic clove, sliced
 1/2 cup oil-packed sun-dried tomatoes, drained and coarsely chopped
 1 tomato, diced
 3 cups chicken or vegetable stock, low sodium
 2 thyme sprigs
 Salt and pepper to taste
 1/4 cup heavy cream



Directions:

In a large saucepan, melt the butter in the olive oil. Add the onion and garlic and cook over med-high heat, stirring until softened, about 4 minutes. Add the sun-dried tomatoes, diced tomato, stock and thyme. Cover and simmer over low heat until vegetables are very soft, 20 minutes. Discard the thyme sprigs. Transfer soup to a blender/food processor add the cream and puree until smooth. Return the soup to the saucepan and season with salt and pepper. Serve with crumbled goat cheese on top, avocado or topping of your choice.

Recipe Name: **Creamy Sun-dried Tomato Soup**

Serve with a bottle of Auriga Super Tuscan or Red Giant

Servings: 4

Prep/Cook Time: 10/25 min

Ingredients:

1 tblsp unsalted butter
 1 tblsp extra-virgin olive oil
 1 small onion, chopped
 1 garlic clove, sliced
 1/2 cup oil-packed sun-dried tomatoes, drained and coarsely chopped
 1 tomato, diced
 3 cups chicken or vegetable stock, low sodium
 2 thyme sprigs
 Salt and pepper to taste
 1/4 cup heavy cream



Directions:

In a large saucepan, melt the butter in the olive oil. Add the onion and garlic and cook over med-high heat, stirring until softened, about 4 minutes. Add the sun-dried tomatoes, diced tomato, stock and thyme. Cover and simmer over low heat until vegetables are very soft, 20 minutes. Discard the thyme sprigs. Transfer soup to a blender/food processor add the cream and puree until smooth. Return the soup to the saucepan and season with salt and pepper. Serve with crumbled goat cheese on top, avocado or topping of your choice.

Recipe Name: **Romesco Sauce**

Serve with a bottle of Auriga Super Tuscan or Red Giant

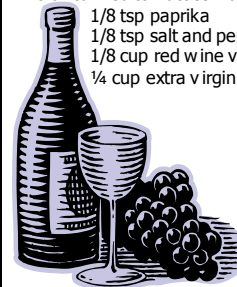
"Great with Grilled Vegetables or sliced/toasted sour dough bread, use your imagination"

Yields: 1 to 1-1/4 cups

Prep/Cook Time: 20/10 min

Ingredients:

1/2 tablespoon olive oil for frying
 1 medium size sliced sour dough bread – crust trimmed
 1/4 cup whole almonds - toasted
 1/8 tsp hot red pepper flakes
 2 large cloves garlic, chopped
 1- 2 oz (1/4 cup) jar of roasted red bell peppers, drained well
 1- 8 oz canned tomatoes – drained
 1/8 tsp paprika
 1/8 tsp salt and pepper to taste
 1/8 cup red wine vinegar
 1/4 cup extra virgin olive oil



Directions:

Heat 1/2 tablespoon olive oil in a small skillet over medium heat, fry until golden on both sides. Grind the toasted almonds finely in a food processor* together with the bread, pepper flakes and garlic. Add the red pepper, tomatoes, paprika, salt and pepper. Puree to form a smooth paste. Whirl in the vinegar with motor running, add the olive oil slowly with a thin stream.

Recommended grilled vegetables: eggplant, zucchini, green onions, yellow squash (cut into long sticks), baste with olive oil and grill to lightly brown.

***blender or coffee grinder used for spices works well too**