



# North Coast Food Web

*Cultivating healthy communities  
and a vibrant economy through food & agriculture*

## ROMESCO SAUCE

Yields approx. 3 cups

3 slicing tomatoes or 6 Romas

10 garlic cloves

2 slices crusty bread

1/2 cup almonds + 1/2 cup filberts (or pine nuts or walnuts )

OR

1 cup almonds

1 roasted red, yellow or orange bell pepper 1 Tablespoon red wine vinegar

1 Tablespoon sherry vinegar

1 teaspoon smoked paprika

Pinch of cayenne

1 teaspoon salt

3/4 cup olive oil

Preheat oven to 450. Put tomatoes, pepper, nuts and bread on a baking sheet and roast, turning occasionally. Bread and nuts will be done before the veggies. Keep an eye out.

Put bread and nuts in a food processor and pulse until coarse grind. Add everything else except the olive oil and pulse until desired consistency. With the machine running, pour olive oil in a thin stream until well blended. Taste and adjust seasoning.

NOTE: The amounts are suggestions, add or subtract as you wish. If you are using this as a sauce over pasta, you may want a bit more oil to make a thinner sauce.

Romesco is delicious as a pasta sauce, a dip for roasted vegetables, a sandwich spread, a top dressing for a meatloaf before you pop it in the oven, a basting medium for roast chicken and much, much more.

Keeps for up to a week in a sealed container in the fridge.

*Recipe courtesy of Merianne Myers/North Coast Food Web*

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