

Rancho Red Pepper Sauce

Amount	Measure	Ingredient - Preparation Method
2		red bell pepper
4	teaspoons	virgin olive oil
1/2	cup	virgin olive oil
1		white onion - roughly chopped
2	cloves	garlic - minced
2	tablespoons	italian balsamic vinegar
1/2	cup	water
2	teaspoons	fresh basil leaf - chopped
1/2	teaspoon	red chile powder
1	tablespoon	tabasco sauce
3/4	teaspoon	salt

Roast, peel, seed and roughly chop the bell peppers. In a saucepan, heat 4 teaspoons of the oil and saute onions over medium-high heat for about 10 minutes until brown. Transfer to a food processor or blender and add the bell peppers, garlic, vinegar, water, basil, chile powder, and tobasco sauce and pulse to mix thoroughly. With machine still running, drizzle in remaining 1/2 cup oil until completely emulsified. Season with salt. Transfer to a saucepan and warm gently.

Yield: "2 1/2 cups"