

# Roasted Red Pepper and Walnut Spread

Amount	Measure	Ingredient - Preparation Method
2		7-8 oz jars roasted red peppers - drained and rinsed
1	cup	coarse fresh bread crumbs from a baguette
1	cup	walnuts - toasted
1	tablespoon	red wine vinegar
1/2	teaspoon	cumin
1/8	teaspoon	cayenne
1/4	cup	extra virgin olive oil

Puree roasted peppers, bread crumbs, walnuts, vinegar, cumin, cayenne, and 1/4 tspn salt in a food processor until almost smooth.

With motor running, add oil in slow stream, blending until incorporated.

Yield: "3 cups"