

Salsa Romesco

Amount	Measure	Ingredient - Preparation Method
1	slice	country-style French or Italian Bread
		olive oil
1/3	cup	toasted almonds
1/3	cup	toasted hazelnuts
3	cloves	garlic
2	teaspoons	chile caribe
4		roma tomato
2	small	red bell pepper - roasted, peeled and seeded
1		dried ancho or new mexico red chile
		salt and pepper
		sherry vinegar
1/2	cup	olive oil

Fry the bread in a little oil until crisp and golden. Cool.

In a food processor, process the bread, nuts, garlic and chile to fine crumbs. Add remaining ingredients, except vinegar and oil, and process until smooth. With the machine running, gradually add the vinegar and oil. Taste and adjust seasonings. Cover and let rest for 20 minutes.