

Juan's Romesco Sauce



Ingredients:

1. 3 Roma or small Tomatoes.....or a can of stewed Tomatoes
2. A couple fat cloves of Garlic
3. Olive Oil
4. $\frac{1}{2}$ cup roasted Almonds
5. $\frac{1}{4}$ cup Red Wine Vinegar

6. About a cup to a cup and a half of toasted or fried Bread
7. 2 Red Bell Peppers.....fresh or canned (Jar) or dried and seeded
8. A pinch (tablespoon) Paprika
9. One seeded Pimiento.....optional



Poke around and investigate until you've assembled a nice pile of ingredients and then you could dance a little Jota Catalan.

http://www.youtube.com/watch?v=yz2qclt_Hjs&feature=related



I usually have some leftover bread lying around and you probably do too.



Pour a little Olive Oil in a pan.



Fry the bread and save what you don't put in the Romesco for Croutons. I forgot to take a picture of it but after I fried and removed the Bread, I also slightly fried the Almonds in the same oil. In the early 60s, street vendors selling fried Almonds were common in Spain and I always serve them as Tapas.



Fry the bread until a little browned.



Place a fat Garlic Clove on a cutting board and hover a meat tenderizing mallet above it.



Now press the heel of your hand on the side of the mallet and smonch that Garlic down.



Now, with the other hand, take the mallet handle and rock it up and down vigorously. Do the same with the other clove.



This will make a nice little paste.



Then you can scrape it up with your knife and waste virtually nothing.



Spread the Garlic Paste on a piece of the Bread and put it in a blender.



Save a few pieces of bread (two or three) and Dump the rest with the Almonds, along with the oil in a blender.



This step isn't necessary but I just put it in to mention the option. I am adding a jarred Red Pepper which could also be a Pimiento. Instead of going to all the trouble with the peppers, you could just use the kind in a jar.....same for the

tomatoes.



Add a about a tablespoon of Paprika.



Seed and add the tomatoes.



Give it a few spins.



There is more than one way to skin a Pepper. You could hold it with tongs over an open flame or lightly sauté it in Olive Oil etc.

But I think the easiest way is to cut in half and put it in a toaster oven. If you sauté it, try to use the same oil for the Bread, Almonds and whatever you are using so that the Oil continues to gather the various flavors.



When the skin is blackened (burned) a little, the skin will slip off easily. Remove stem and seeds.



Put the Pepper in the blender.



Add the Vinegar.



For easy blending, you could add a few more drops of olive oil.



If the peppers are in a jar, you could also use a little of the liquid.



Or if you have canned tomatoes, you could add a little of the liquid from the can. Don't use all of it.

The sauce needs to end up the consistency of thick paste so don't put in too much liquid. You have saved a few pieces of bread as thickeners at the end if necessary.



Blend it all thoroughly. Add the saved bread, one piece at a time, if it doesn't seem thick enough.....or just save the bread for Croutons.....or eat it. Wash it down with some Sherry or Coñac.



I like to serve it with Tapas. Its most often served with seafood but goes good with lots of other stuff.