

Roasted Sweet Red Pepper and Sun Dried Tomato Sauce

Source

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Servings

Yield: 1½ quart

Cooking Times

Preparation Time: 20 minutes
Cooking Time: 45 minutes
Total Time: 8 hours and 20 minutes

Degree of Difficulty

Degree of Difficulty: Easy

Author Notes

This sauce is absolutely fantastic and can be kept refrigerated for up to 3 months.

Ingredients

Ingredients	1	pinch	Sugar
1½ cups Walnuts, ground to a course powder	¼	tsp	Pure Lime Oil (Add this in ⅛ teaspoon batches and taste! Lime Oil is very strong.)
5 Garlic cloves			OR the juice of 2 fresh limes
5 med Sweet Red Bell Peppers, slowly fire roasted over mesquite			Sea Salt and Fresh ground Pepper to taste
¼ tsp Cayenne, use more for a spicer blend	2½	cups	Best Foods Mayonnaise, or Hellmanns
¾ cup Sun Dried Tomatoes in oil			

Procedure

- 1 If roasting the peppers on a charcoal or gas grill, let cool to room temperature in a tightly covered bowl and reserve the oils. Additionally cool 8 hours refrigerated.
- 2 In a food processor, grind the walnuts and garlic to a course powder. Peel the red peppers and remove the seeds. Some of the blackened skin may also drop into the mixture. It is OK. Add to the food processor along with their oils. Add the cayenne pepper, sun dried tomatoes and their oil, sugar, lime juice, salt and pepper. Blend until semi-smooth. Add the mayonnaise and totally blend. Taste for seasoning adjustment. Place in a tight container and place in the refrigerator. This will keep for up to 4 weeks refrigerated and in a closed container.

Recipe Type: Sauce

Tips

Great on sandwiches or as a French Fry dip, a vegie dip, on sandwiches or with salmon, for that matter.