



ROASTED PEPPER SAUCE

YIELDS 1 QUART

Ingredients

- 1 (16 oz) jar roasted red peppers, drained (about 2 whole roasted peppers, peeled)
- 1 (14.5 oz) can fire roasted tomatoes (about 2 cups)
- $\frac{1}{4}$ cup roasted garlic
- 2 tablespoons apple cider vinegar
- 1 tbsp smoked paprika
- 1 tbsp kosher salt
- $\frac{1}{2}$ tsp pepper
- $\frac{1}{4}$ tsp chipotle powder
- $\frac{1}{2}$ cup extra virgin olive oil

Directions

- Combine all ingredients except olive oil in the blender and puree until smooth. With blender running, slowly drizzle in the olive oil to create a smooth emulsion, continue to puree until the sauce is very smooth.
- To serve warm, heat over very low heat to prevent oil from separating from the sauce.