

Tapena

GRAB A FORK



Piquillo Pepper Dip

Makes about 1 ½ cups

Ingredients

- 2 cloves garlic, minced
- 2 Tbsp onion, minced
- 1 cup jarred piquillo peppers, diced
- 1 Tbsp sherry vinegar
- ¼ cup sliced blanched almonds
- 4 Tbsp olive oil

Directions

Combine garlic, onion, peppers and vinegar in a saucepan on med-low heat.

Add 1 tablespoon of oil and stir occasionally to keep from burning. Cook until onion is softened.

Remove from heat and allow to cool.

Put almonds in a food processor and pulse a few times to chop the almonds. With processor running, very slowly drizzle oil in with the almonds drop by drop. Continue to process almonds and oil until smooth and creamy.

Fold almond oil and cooked vegetables together and put into a serving bowl.

Serve with cut vegetables or toasted bread at room temperature.