

Roasted Red Pepper Pesto

Besides being the sauce for the Grilled Portobello, this makes a great complement to pasta, especially ravioli and tortellini.

To make one of our most popular ravioli sauces, add 1 part Pesto to 1 part Vegetable Reduction, 1 part Herbed-Garlic Butter, and 1 part Chardonnay wine. Heat and pour over any ravioli except meat.

3/4 cup	roasted red peppers
2/3 cup	extra-virgin olive oil
1/3 bunch	fresh parsley, chopped
1/3 cup	Parmesan cheese, grated
1½ Tbs	garlic, minced
1½ Tbs	pine nuts
1/2 Tbs	fresh lemon juice
1/2 tsp	basil
1/4 rd tsp	salt
1/4 rd tsp	black pepper
1 pinch	nutmeg

Procedure

- Put all the ingredients into a food processor. We prefer a slightly textured versus a smooth pesto. How far you blend the ingredients is up to you.

Yield: approximately 2 cups