



Roasted Red Pepper Sauce

The sauce is so easy and full of zesty flavor that you'll wonder why you've never made it before! Serve it over pasta, chicken or steamed vegetables. (Just don't mix green peppers with red – you'll get a brown sauce.)

ROASTED RED PEPPER SAUCE

Serves 4 to 6

4 large red peppers
2 cloves garlic, minced
1/3 cup olive oil
1/2 teaspoon sugar
Salt and pepper to taste

Preheat oven to 400°F. Add 1 Tablespoon of the olive oil to a frying pan and sauté the garlic for 30 seconds. Set aside.

Place the peppers on a cookie sheet and roast for about 45 minutes, turning every 10 minutes, until they collapse. Let them cool.

Scoop out the core and seeds (some people take off the skin, too). Put the peppers in a food processor along with the remaining olive oil, garlic and sugar. Add salt and pepper to taste. Serve warm or hot. If served over pasta, sprinkle parmesan cheese over the dish.