

# Pantry Recipes

## Smoked Tomato Coulis

diced onion	3 medium	} sauté
chopped garlic	1 cup	

Deglaze with 1 cup white wine.

ADD: 1 can (#10) tomatoes, pressed of all liquid, then cherrywood smoke.

COMBINE: All with tomato can juice.

SIMMER: 10 minutes

BLENDER: While running drizzle in 1cup EVOO.

Salt to taste.

## Tapanade

Food Processor:

kalamata olives	1 cup
capers	1/4 cup
minced garlic	1 Tbl.
anchovies	4 each
lemon juice	1 Tbl.

Drizzle in 1/4 cup EVVO

## Roasted Garlic Bulbs

Leaving root end intact, cut off tops of bulbs to just expose cloves.

Place cut side up tightly in a hotel pan.

Just cover with oil, salt & pepper, herb stems.

Foil wrap and oven 350°. Check after 40 minutes.

Strain. Use oil also.

## Pesto

Into food processor:

start with

3 cloves garlic
1/2 cup toasted walnuts
1/2 cup parmesan

Process.

Add into processor:

1/2 lb. fresh basil
1/2 lb. spinach

Add: Salt to taste, neutral oil to consistency.

## Sun Dried Tomato Jam

sun dried tomatoes	3 cups warm, <u>SOFT</u>
red bell pepper	1 roasted and cleaned
roasted garlic	cloves from 2 bulbs
sambal	3/4 cup
sugar or honey	3/4 cup

Blend to coulis. Drizzle in while running to emulsify:  
3/4 cup EVVO