

RECIPES



SUN-DRIED TOMACCIO PESTO

4 oz	sun-dried Tomaccio	½ C	crushed tomatoes
2 T	chopped basil	¼ C	red wine
2 T	chopped parsley	½ C	olive oil
1 T	chopped garlic	½ C	grated parmesan cheese
¼ C	chopped pine nuts	1 t	salt to taste
3 T	chopped onion		
¼ C	balsamic vinegar		
1 T	tomato paste		

1. Place sun-dried tomatoes in bowl and cover with warm water for 6 minutes or until tender.
2. In a food processor/blender, mix sun-dried tomatoes, basil, parsley, garlic, pine nuts and onion until well-blended.
3. Add vinegar, tomato paste, crushed tomatoes and red wine, then process.
4. Stir in olive oil and parmesan cheese.
5. Season with salt to taste.