

## Romesco Sauce

- Make sure to chop almonds and garlic first. If you can't find Marcona almonds, used blanched almonds (no skin).
- The bread needs to be lightly toasted before adding to processor. You can also use some of the ciabatta loaf, just make sure to remove crust.
- I prefer the full amount of the vinegar. Sherry is best, but red wine would be ok too, just a little more pungent.
- Grilled bread is my favorite vessel for the spread. Toasting under the broiler works too, just watch carefully!







