

## Romesco Sauce

Makes: 1 1/2 to 2 cups

Time: About 45 minutes

Here is my version of the classic Spanish sauce. Consider it a condiment to use in myriad ways starting with as the sauce to accompany grilled calçots (leeks), but you can also use it to top grilled meats, as a spread on toast to complement a hearty soup, or as a sauce for grilled or baked fish (use some stock or broth to loosening the romesco to create sauce consistency). This is a simple recipe—it's mostly about gathering the ingredients and combining them in a food processor.

## Ingredients

- 1 cup (140 g) whole raw almonds, skins on (1/2 cup/70 g almonds plus 1/2 cup/70 g shelled hazelnuts is also a classic and delicious combination)
- 2 red medium bell peppers
- Olive oil
- 3 slices sourdough bread, cut into 1-inch-thick (2.5 cm) pieces
- 5 ancho chile peppers
- 5 cloves garlic, peeled
- 3 cups (540 g) chopped plum tomatoes
- 2 tablespoons pimentón (smoked paprika)
- 1/2 cup (120 ml) red wine vinegar
- Juice of 1 lemon
- Salt

## Instructions

1. Preheat the oven to 350°F (175°C).
2. Toast the almonds for 10 to 12 minutes, until the nuts are tan and have a toasty but not acrid flavor.
3. Char the bell peppers over a gas stovetop or a fire until the skin is blackened and the flesh is tender. Peel the charred skin, then seed and stem the peppers.
4. Liberally coat the bottom of a 10-inch (25 cm) pan with olive oil. Add the bread and fry it over medium-high heat until golden and toasty on all sides.
5. In a cast-iron pan, lightly toast and soften the ancho chiles. Remove from the pan and immerse the chiles in a small bowl of water; let soak for 20 minutes until they are moist and rehydrated. Open up the chiles and discard the seeds and stems.

6. In a food processor, grind the almonds, bread, and garlic until fine. Add the wet ingredients—red peppers, anchos, and tomatoes. Add the pimentos. Puree until all the ingredients are incorporated but still have texture. Drizzle in 1/2 cup (120 ml) olive oil, the vinegar, and lemon juice and blend to combine. Season with salt.

7. Keeps in a sealed container in the refrigerator for 1 week.

*Recipe from [What's Good? A Memoir in Fourteen Ingredients](#)*