

## RECIPES



### SUN-DRIED TOMACCIO PESTO

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