

Easiest Roasted Red Pepper Sauce

Ingredients

1 cup roasted red peppers
1 cup reduced-sodium vegetable or chicken broth(homemade is best!!)
1 tablespoon balsamic vinegar
1/4 cup fresh basil leaves, or parsley
Salt and freshly ground black pepper

Directions

In a blender, combine the red peppers, broth, and vinegar and process until smooth. Transfer mixture to a small saucepan and set over medium heat. Bring to a simmer, partially cover, and simmer for 10 minutes. Remove from the heat and stir in the basil. Season; to taste with salt and pepper. Let come to room temperature and store in a plastic container in the refrigerator for up to 1 week or in the freezer up to 3 months.

Lisa's Pesto

2 cups packed fresh basil leaves (I never use all basil.. I mix w/ Parsley, Cilantro sometimes I just use Parsley & Cilantro... point is... use what you like...)

2 cloves garlic (Personally, I use 4-6 cloves... I like Garlicky)

1/4 cup pine nuts (you can use any nuts as long as they are oily.. walnuts, mac nuts, etc...)

2/3 cup extra-virgin olive oil, divided (I do a lighter version of ½ E VOO & ¼ Veg Stock)

Kosher salt and freshly ground black pepper, to taste

1/2 cup freshly grated Pecorino cheese (Shredded Parm works too or a combo of a nice, salty dry aged cheese)

Place the herbs, garlic & nuts in a food processor, pulse until well blended.. pour the oil in while the blender is running.. add the cheese, blend until a nice paste forms taste and add salt & pepper if needed....