

Roasted Red Pepper Dip



10 Servings

<i>Roasted Red Pepper Dip</i>			
1	can	Roasted Red Bell Pepper	Drained
5	ea	Garlic	Cloves
200	mil	Olive Oil	
1	ea	Onions	Roughly Chopped
6	oz	Bread Crumbs	
400	mil	White Wine	
2	tbsp	Tomato Paste	

For The Roasted Red Pepper Dip
 Saute The Onions and Garlic in olive oil, add the White Wine and reduce by 2/3rds add the drained bell Peppers and tomato paste "cook" for 8 minutes--take off the heat mix in the bread crumbs and puree in a blender, season with salt and ground black