

Roasted Red Bell Pepper Dressing

Yield: about 1 cup

Ingredients:

- 1 medium red bell pepper, roasted, peeled, and seeded
- 12 to 15 cloves **roasted** garlic
- 2 Tablespoons coarsely chopped fresh basil leaves
- ¼ cup olive oil
- 3 Tablespoons Balsamic vinegar
- Salt and pepper, to taste

Directions:

Place all the ingredients in a blender or food processor and blend until mixture is as smooth as possible.

Check out this website to see how red peppers are roasted.

<http://www.epicurious.com/recipes/food/views/Roasted-Red-Peppers-with-Garlic-109061>

Roasting Garlic

To roast garlic, you will need a 12-inch sheet of aluminum foil. Fold in half. Pull the ends up and make a "cup". Remove the outer skin from a bulb of garlic. Place in "foil cup". Add one tablespoon olive oil. Sprinkle with salt and pepper. Twist foil around garlic to make a loose container. Roast in a 350°F oven for about 30 minutes, until soft. Slip cloves from skin. Mash and use as desired.



Remove the outer skin and place in foil. Sprinkle with salt and pepper and olive oil.



Create a foil "tent" and bake.



Slip cloves from skin.

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Confetti Corn

Serves 6.

Ingredients:

- 2 Tablespoons olive oil
- ½ cup chopped red onion
- 1 small red or orange bell pepper, chopped
- 2 Tablespoons butter
- 4 cups corn, about 5 ears
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 2 Tablespoons fresh basil, chives, and/or parsley

Directions:

1. Heat the olive oil over medium heat in a large sauté pan. Add onion and sauté for about 5 minutes, until onion is soft. Stir in the bell pepper and sauté for a couple of minutes.
2. Add butter to the pan and allow to melt. Add corn, salt, and pepper; stir to combine. Cook for about 7 to 10 minutes, stirring occasionally. Add herb of your choice.



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Lemon and Herb Pesto

Yield: about 1 cup

Ingredients:

- ¼ cup minced garlic
- ¼ cup lemon zest, about 8 lemons
- ¼ cup minced parsley
- 2 Tablespoons minced fresh thyme
- 2 Tablespoons minced fresh rosemary
- 2 Tablespoons minced fresh oregano
- ½ cup extra virgin olive oil
- 1 teaspoon salt



Directions:

Place all ingredients in a food processor and process until finely ground. Use immediately or place in a small jar and cover with olive oil. It will keep this way for up to one week.

Note: We tried this pesto on potatoes, pork, and fish. It works nicely with most meats, especially fish, as shown in picture. This keeps fresh in the refrigerator up to one week.

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