

Mayonnaise-Red Pepper Mayonnaise or Basic Pesto

Show: Dec 5th

Red Pepper Mayonnaise:

Ingredients: makes 1 cup

1 Red Bell Pepper, roasted, skinned & seeded
3/4 cup Mayonnaise
1/2 tsp Worcestershire sauce
1 pinch Cayenne
Salt & Pepper to taste

Procedure:

Roast a red bell pepper over open flame until blackened overall. Place in plastic bag to steam off the skin. Let cool, remove the skin, cut open and remove seeds. Place pepper in food processor and pulse until it is a paste. Fold in with the 3/4 cup of mayonnaise, 1/2 tsp Worcestershire sauce, a pinch of cayenne and salt and pepper to taste.

Or served with a basic basil pesto:

Basil Pesto:

Ingredients: Makes 1 cup

2 cups Basil Leaves, fresh
2 cloves Garlic
1/2 cup Parmesan Cheese, freshly grated
2 Tbls Romano Cheese, freshly grated
1/4 cup Pine nuts, walnuts, or pecans
1/2 cup Olive Oil
Salt and Freshly ground pepper to taste

Procedure:

Combine the 2 cups basil leaves, 2 cloves garlic, 1/2 cup Parmesan Cheese, 2 Tbls Romano Cheese and 1/4 cup nuts in a food processor or blender. Process until it becomes a paste, slowly add 1/2 cup olive oil. Add salt and pepper to taste and continue processing until the desired consistency is reached. If you let it stand for about 10 minutes before serving the flavor will blossom.

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