

## Sun-Dried Tomato Pesto



This recipe is gluten free

Cook time:: 40-50 minutes

Cooling time:: 1 hour

More of a spread than pesto, ANGOSTURA® aromatic bitters adds depth to this distinctive appetizer. Use on crostini with a sprinkle of tangy Parmesan cheese, or use as a dip with bread sticks or cheese sticks.

## INGREDIENTS

*1 can (14.5 oz.) fire-roasted crushed tomatoes*

*1/2 cup sun-dried tomatoes in olive oil \**

*1 Tbsp. olive oil from the sun-dried tomatoes*

*1 Tbsp. ANGOSTURA® aromatic bitters*

*1 tsp. dried basil*

*3 cloves garlic, chopped*

Makes 1 cup

## METHOD

Combine ingredients in a 2 to 4-quart sauce pan. Bring to a boil, then reduce heat to medium.

Cook, uncovered, until liquid is gone and mixture is very thick, 40-50 minutes, stirring occasionally. Reduce heat if needed the last 10 minutes.

Remove pan from heat and cool, uncovered, 15 minutes. Transfer to a food processor and blend until smooth. Refrigerate until ready to use. Spread may be stored in the fridge up to 1 week.

Recipe by Rita Held

Rita Held Kitchen Notes:

Use halves or julienned sun-dried tomatoes in olive oil, Italian seasoned or plain.

**Nutrition per serving (8) with 1 tablespoon syrup (no “coffee sugar”):**284 calories, 8.9 g fat (4.9 g sat fat), 70.7 mg cholesterol, 6.8 g protein, 39.7 g carbohydrate, 273.5 mg sodium, 1 g fiber