

Mediterranean Appetizer

1 8 oz can stewed tomatoes
1 Cup toasted almonds (slivered works well)
4 Tbsp Pecorino Parmesan
1 large clove garlic (or 3-4 small cloves – watch potency as can be overwhelming)
¼ Cup Extra Virgin Olive oil
½ Cup Basil or mixture of parsley and basil
Salt to taste
Chili Flakes to taste

Drain tomatoes (save liquid). Put all above ingredients in a processor and blend to a paste consistency. If the puree is too thick add some of tomato liquid into mixture.

Makes about 1 quart
Serve with flatbread crackers or crostini