

Canas Feast

WINERY

Venison & Rabbit Sausage with Roasted Veggies & Romesco

SERVE WITH 2008 CABERNET SAUVIGNON

Romesco

Yield 1 3/4 cups

1/2 cup extra-virgin olive oil

1/4 cup hazelnuts, toasted and loose skins
rubbed off with a kitchen towel while warm

2 large garlic cloves, sliced

1/8 teaspoon dried hot red pepper flakes

1/8 teaspoon pimenton* (smoked paprika)

1 tablespoon tomato paste

2 each roasted red peppers about 3/4 of a cup

1 tablespoon red-wine vinegar

1/4 teaspoon salt, or to taste

Add toasted & peeled hazelnuts, with garlic and chili flakes to the food processor. Pulse until evenly pureed. Add roasted red peppers, pimenton, oil, vinegar, and 1/4 teaspoon salt and purée until smooth. Thin with water if desired and season with salt.

Roast or grill your favorite selection of sausages and/or vegetables.