

Sun-Dried Tomato Pesto
From The Cook's Life
Makes about 1 cup

Use in chicken dishes, as a different kind of pizza sauce, stirred into hot pasta or spread on crostini for an appetizer.

Adjust the garlic and olive oil amounts to suit your tastes. Two cloves makes it very garlicky, one will be milder. More olive oil will produce a richer paste. Feel free to use any nuts you prefer – I like the rich sweetness of pecans with the tomatoes.

3 ounces dry packed sun-dried tomatoes
1-2 cloves garlic
2 tablespoons pecan halves
salt
pepper
1-2 teaspoons sugar, optional
2-3 tablespoons olive oil
¼-½ cup boiling water, approximately

Whirl tomatoes, garlic and pecans in a food processor until finely chopped. Add salt, pepper and sugar, if using, to taste, along with 2-3 tablespoons olive oil and process again. If tomatoes are really dry, and you just have oily bits instead of a paste, add about ¼ cup of boiling water and process again. Continue adding water and processing until you have a mostly smooth paste. Store in the fridge in a tightly covered container for up to a week. Freeze for longer storage.