Red Pepper-Dried Cherry Tapenade

This gorgeous red dip is delicious with sliced vegetables, crunchy breadsticks, or even shrimp.

Ingredients
1 12 ounce jar roasted red peppers
1 cup dried cherries
1 cup pecans, lightly toasted
2/3 cup grated Parmigiano-Reggiano
1/3 cup olive oil
1 garlic clove, minced
salt and pepper to taste

Instructions
1. Drain peppers in a colander and rinse under cold running water. Drain well and pat dry.
2. Put cherries in a small bowl. Cover with boiling water and let sit 5 mins. to soften. Drain and pat dry.
3. Put peppers, cherries and pecans in food processor until blended. Add cheese, garlic and olive oil and process until smooth. Add salt and pepper to taste. Blend again if needed.
4. Cover and refrigerate until ready to use.

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