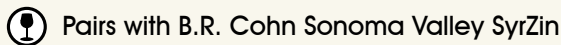
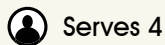
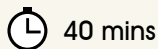


Spaghetti with Italian Pepper Sauce

- 5 red bell peppers
- 2 cloves garlic
- 1/3 cup B.R. Cohn Tuscan Blend Olive Oil
- salt
- 2-3 tbsp chopped fresh Italian parsley
- 1 lb dried spaghetti
- Parmesan, Pecorino or Romano cheese

Bring a large pot three-fourths full of salted water to a boil. Preheat the broiler (grill). Cut the bell peppers in half lengthwise and remove the stems, seeds, and ribs. Arrange cut sides down on a baking sheet. Broil until the skins blacken and blister, about 10 minutes. Transfer to a paper or plastic bag and let stand until the peppers cool and the skins loosen. Using your fingers or a small knife, peel off the skins. Cut peppers lengthwise into strips about 3/8 inch wide. Set aside. In a blender or food processor, combine the roasted pepper strips, garlic, olive oil and salt to taste, process until sauce is smooth. Add the pasta to the boiling water and cook until al dente or to your liking. Drain and transfer to a warmed serving bowl. Immediately pour the puree over the top and toss well. Sprinkle with the parsley, Parmesan, Pecorino or Romano cheese. Serve with a crusty loaf of Italian bread with B.R. Cohn Balsamic & Herb Dipping Oil and a glass of B.R. Cohn SyrZin. Salute!



B.R. COHN WINERY & OLIVE OIL COMPANY



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