

## Roasted Red Pepper Dip & Cheese Plate

Picnic at the Lake | July/August 2006



- 2 7-OZ. JARS ROASTED RED SWEET PEPPERS, DRAINED
  - 1/3 CUP DRIED TOMATOES PACKED IN OLIVE OIL, DRAINED AND SNIPPED
  - 1 TSP. SNIPPED FRESH THYME
  - 1 TSP. HONEY
  - 1/2 TSP. SALT
  - 1 CLOVE GARLIC, MINCED
  - 1/8 TSP. CAYENNE PEPPER
- VEGETABLE DIPPERS, CRUSTY BREAD, AND/OR CRACKERS**

Place roasted red sweet peppers, dried tomatoes, thyme, honey, salt, garlic, and cayenne pepper in a blender or food processor. Cover and blend or process until nearly smooth. Cover and refrigerate until serving, up to 1 week. Serve with assorted summer vegetables as dippers or spread on crusty bread or crackers. Serves 8.