

Roasted Red Pepper Spread

Source: Ball Fresh Preserving Online Site

Yield: 5 – ½ pints

6 lb. red bell peppers (about 14 medium)
1 lb. Italian plum tomatoes (about 5 medium)
2 cloves garlic, unpeeled
1 small white onion
¾ cup red wine vinegar (5% acidity)
2 Tbsp finely chopped basil
1 Tbsp sugar

1. Roast red peppers, tomatoes, garlic, and onion under a broiler or on a grill at 425°F, turning to roast all sides, until tomatoes and peppers are blistered, blackened and softened and garlic and onion are blackened in spots. Remove from heat.
2. Place pepper and tomatoes in paper bags, secure opening and let cool about 15 minutes. Allow garlic and onion to cool. Peel garlic and onion. Finely chop garlic. Set aside. Finely chop onion, measuring ¼ cup. Set aside. Peel and seed peppers and tomatoes. Place peppers and tomatoes in a food processor or blender, working in batches, and process until smooth.
3. Prepare boiling water canner. Heat jars in simmering water until ready to use. Do not boil. Wash lids in warm soapy water and set bands aside.
4. Combine pepper and tomato puree, garlic, onion, vinegar, basil, sugar, and salt in a large saucepan. Bring to a boil. Reduce heat and simmer until mixture thickens and mounds on a spoon, about 20 minutes.
5. Ladle hot spread into hot jars leaving ½ inch headspace. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
6. Process in a boiling water canner for 15 minutes, adjusting for altitude. Remove jars and cool. Check seal.

Notes:

The roasted vegetables can be used on toasted crusty breads and makes a delicious base for a homemade pizza on any type of crust baste. Or make a pasta sauce by cooking pasta, drain but reserve some of the cooking water. Put pasta back in pan, add a dollop of the spread and some of the reserved cooking water to make a sauce. Add freshly ground pepper and herbs like basil and thyme with a dash or red pepper flakes.

WSU Clark County Master Food Preservers

~ ~ ~

Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
360-397-6060 ext. 5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article Peppers
published on September 1, 2017.

For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>