



WALNUT RED PEPPER DIP (from *Everyday Paleo* by Sarah Fragoso)

Prep Time: 5 minutes

- 2 cups raw walnuts
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 (12-ounce) jar roasted red peppers-drained
- 2 garlic cloves
- 4 tablespoons extra-virgin olive oil
- 2 tablespoons fresh parsley
- 2 teaspoons lemon juice

1. In a food processor, process the walnuts, cumin, and salt until walnuts are finely ground.
2. Add pepper, garlic, extra-virgin olive oil, parsley, and lemon juice. Whirl until smooth, like the consistency of hummus.
3. Serve with raw vegetables, crackers or tortilla chips

**Pair with Paul Mathew Rosé of Pinot Noir*

