

ROASTED PEPPERS AND BRIE DIP



prep time: 10 cook time: 10 servings: 4

INGREDIENTS

- 1 cup prepared roasted red peppers, in oil
- 2 cloves garlic, minced
- 1 small shallot, peeled and minced
- ½ cup half-and-half cream
- 8 ounces double crème Brie cheese, rind removed and cubed
- 4 ounces Gruyère cheese, cubed
- ½ small jalapeño pepper, seeded and minced

DIRECTIONS

Sparked with a little jalapeño heat and colorful red peppers, this creamy sauce features melted Brie and Gruyère cheeses, making it the perfect partner for Alaska pollock, cod, halibut and crab.

Drain the oil from the roasted red peppers, pouring 2 tablespoons of oil into a non-stick sauté pan. Discard the remaining oil. Place the red peppers into the bowl of a food processor, and pulse until finely chopped. Stir the garlic and shallot into the sauté pan with the oil; cook 1 minute over medium heat. Pour ½ cup half-and-half into the sauté pan and heat until simmering. Stir in the Brie and Gruyère cheeses until the cheeses melt and the mixture is smooth. Stir in the red and jalapeño peppers. Add additional half-and-half if needed to thin the sauce to desired consistency. Serve immediately or cover and refrigerate until needed. Just before serving, re-heat the sauce in a microwave oven on medium power until hot.

Makes 2 cups.



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