

Cantiga's Kitchen

Cantiga's Classic Sun-dried Tomato Pesto

Ingredients:

- 2 cups julienne sundried tomatoes (partially drain oil and reserve)
- 2 cups walnuts
- 4 tbsp minced garlic
- $\frac{1}{2}$ cup zinfandel
- 2 tsp sweet basil
- 2 tsp thyme
- 1 tsp salt
- $\frac{1}{4}$ - $\frac{1}{2}$ cup olive oil, depending on moisture of other ingredients (use reserved oil from tomatoes first)

Directions:

Give walnuts a slight head start in the food processor; add all other ingredients, then chop until fairly fine.

Serve with Pecorino Romano cheese, spread on toasted flatbread, or use as a base for gourmet pizzas or a topping for pasta.

Enjoy with Cantiga
Wineworks Zinfandel!

