

SUN-DRIED TOMATO SPREAD WITH GOAT CHEESE AND TOAST

SUN-DRIED TOMATO SPREAD

- 1 ½ oz. dried tomatoes
- 1 cup olive oil
- 2 large garlic cloves
- 2 parsley sprigs
- 5 basil leaves or 1 teaspoon dried leaf basil
- ¼ teaspoon red (cayenne) pepper
- ½ teaspoon salt
- Pinch of sugar
- 1 green onion, coarsely chopped
- 2 (4 oz.) goat-cheese rounds

To re-hydrate dried tomatoes, place tomatoes on a steamer rack over simmering water until tomatoes are completely soft and have no hard spots, about 45 minutes. Check water level often to keep bottom of steamer from drying out.

Place steamed tomatoes in a 2-cup container with a tight-fitting lid. Add all remaining ingredients except goat cheese and crackers. Cover container; shake to blend ingredients. Refrigerate 2 days to blend flavors.

To serve, in a food processor fitted with steel blade, process contents of container until almost smooth, leaving some texture. Place goat cheese on 1 or 2 serving dishes; pour tomato spread over cheese.

Makes 8 to 10 servings.