



Roasted Red Pepper and Pesto Spread

Prep time: 30 minutes / Chill time: several hours / Special equipment: cheesecloth

- 1 (3-oz.) pkg. cream cheese, softened
- ½ of a (13-oz.) jar roasted red bell peppers, well drained
- 3 tablespoons oil packed, julienne cut sun-dried tomatoes (drained)
- 1 tbsp. capers
- 1 green onion, sliced
- 1 clove garlic
- ¼ cup lightly packed fresh basil leaves
- 1 / 3 cup basil pesto
- ½ of a (8-oz.) container whipped cream cheese



Puree cream cheese, peppers, sun-dried tomatoes, capers, onions and garlic in a blender or food processor. Stir in basil and process using on and off pulses until finely chopped. Cover and refrigerate for several hours to chill. Line a 4-cup bowl with two layers of cheesecloth, allowing the cheesecloth to drape over the sides. Spread 1 / 3 of the pepper mixture into the bottom of the bowl. Top with a layer of cream cheese, then pesto, spreading evenly across the surface. Top with the remaining pepper mixture then fold the excess cheesecloth over the top. Cover and refrigerate for several hours or until mixture is firm. This can be made up to 4 days ahead. Remove from cheesecloth and serve with crackers or focaccia.

Makes 16 appetizer servings

Note: If pesto is very oily, place in a small sieve to drain off excess oil.

Pairing Suggestion: [Mirassou Monterey County Chardonnay](#)