

Roasted Tomato and Pepper Romesco Sauce perfect for pasta or pita chip dip



Roasted Tomato and Pepper Romesco Sauce Photos Susie Iventosch

By Susie Iventosch

Romesco sauce is a perfectly delicious roasted tomato and pepper sauce originating from the Catalonia region in northeastern Spain. It's most commonly used as a sauce to accompany fish or meat, but we also love it over roasted veggies, or as a sauce over pasta, especially fettuccine! It even makes a great dip for pita chips. There are many variations on this sauce from mild to a bit spicy, but some of the more common ingredients besides the roasted peppers and tomatoes include garlic, parsley, toasted almonds, paprika, lemon juice, wine vinegar and olive oil. The type of nut can vary, but they are what give the sauce the signature texture and thickness. We usually use

toasted, slivered (unsalted) almonds, but pine nuts or even hazelnuts can be used. Some Romesco sauce recipes call for chili powder, and we like to use New Mexico chili powder, to keep it a bit more on the mild side, but we also love it without chili powder and just more paprika. We use two kinds of paprika – smoked and the regular paprika you find in the spice section. You can either roast your tomatoes and peppers in the oven, or on the grill, which is what we usually do, but the roasted veggies give this sauce such great flavor. Be sure to use whatever juices you have from roasting the veggies in the sauce too. The sauce stores well in the refrigerator for a week in an air-tight container.



Roasted Tomato and Pepper Romesco Sauce

(Makes about 1 1/2 cups of sauce)

INGREDIENTS

1 large orange bell pepper, cut in half
2 large tomatoes, cut in half (or 25 cherry tomatoes)
2 tbsp. olive oil
1/2 cup toasted slivered almonds
2 tbsp. fresh parsley leaves
2 small cloves garlic
1/2 tsp. salt
1/2 tsp. smoked paprika
1/2 tsp. paprika
1 tsp. New Mexico chili powder (optional)
1 tsp. lemon juice
2 tbsp. red wine vinegar
4 tbsp. olive oil

DIRECTIONS

Preheat the grill to medium-high heat or the oven to 400 F. Spray a baking dish with cooking spray. We like to use an aluminum pan so we can use it right on the barbecue. But, you can also use a glass, metal or ceramic baking dish if you plan to roast your veggies in the oven.

Place the tomatoes and peppers in the prepared pan and toss them in 2 tablespoons of olive oil. Lightly season with salt and pepper. Place the pan directly on the grill and cook the veggies for about 5 minutes per side. Flip them with a spatula halfway through. They should be slightly charred and softened. In the oven, it will take longer to get the veggies roasted and charred, maybe 15 minutes or so. Remove the veggies from the heat once they are softened and charred.

Place the roasted tomatoes and peppers in the food processor along with the almonds, parsley, garlic, salt, both paprikas and process until smooth-ish. (If you want to add chili powder, add it at this time too, with the other spices.) The sauce won't be completely smooth due to the almonds. Add the lemon juice, red wine vinegar and olive oil and process again. Serve right away or store in the refrigerator until ready to use.

Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>



Our feathered friends



Red Tailed Hawk

Photos Reg Barrett and Bill Hudson



Blue Heron



Great Horned Owl

By Toris Jaeger

I don't know about you, but I am so inspired by the birds we see in our backyards, our community and our open space areas in Lamorinda. We can count on them to be the species we see and enjoy during the day.

In my backyard I have enjoyed over 30 different species from the friendly Chickadees to the large Band Tailed Pigeons. My favorite are the corvids for their intelligence and the connection I have with them.

One Raven that visits me each day left me a clam shell as a thank you for

putting out seed and suet cakes. At the Orinda Nature Area, the bird watching opportunities are limitless. The summer campers enjoyed the Bird and Trees connections on Wednesdays. With binoculars they learned the many different species of bird at the feeders and in the open spaces. They loved the activity and were inspired to become lifelong bird watchers.

I am hoping that we can involve our youth in the annual Christmas Bird Count in December, sponsored by the National Audubon Society, which would involve volunteering two times during the day: at 7 a.m. and 4 p.m. on

Sunday, Dec. 18. The Oakland count circle extends from Treasure Island northeast to the San Pablo Reservoir in Contra Costa County, and south to Saint Mary's College in Moraga and the Oakland International Airport. (That includes not just Oakland but the cities of Alameda, Emeryville, Berkeley, Albany, Orinda, Moraga, and Lafayette.)

Registration opens in October. For information, visit <https://goldengateaudubon.org/birding-resources/birding-information/christmas-bird-counts/>.

Books about birds worth reading include "Raven's Winter" and "Mind of

a Raven" by Bernd Heinrich; "The Genius of Birds, the Bird Way" by Jennifer Ackerman; "What is it like to be a bird?" by David Allen Sibley; and "Important Bird Areas in California" by David S. Cooper.

Readers will be inspired by these books.

MCF presents \$100K check to Town at Pear and Wine Festival



Photo provided

Thanks to the extraordinary generosity of PG&E, The Eagle Foundation and many other community supporters, the Moraga Community Foundation presented another \$100,000 check to the Town of Moraga on Sept. 24 at the Pear and Wine Festival. Funds will be used to construct accessibility improvements, tree-planting and other amenities at the Commons which are part of MCF's Moraga Commons Enhancement program. Pictured from left, front row: Mackenzie Brady, the new Director of the Town's Parks and

Recreation Department, with son Auggie; Dave Trotter, MCF President; PG&E Public Affairs representative Sarah Yoell, with daughter Bella; Moraga Town Council Member Teresa Onoda; Aaron Johnson, PG&E Bay Area Regional Vice President; and Jeff Schwartz and Cathy Harris from The Eagle Foundation; back row: Moraga Vice Mayor Renata Sos; Moraga Mayor Steve Woehleke; Town Manager Cynthia Battemberg; and MCF board members Bob Moore, Tim Culleton, Tom Schnurr, Bill Snider and Rohit Sabnis.

Lamorinda Weekly

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