

## Romesco Butter

Enjoy this Spanish-style compound butter over baked fish.

Makes about 1 cup

2 Tablespoons Olive oil  
1/2 teaspoon Garlic, minced  
1 Tablespoon Onion, minced  
1 Tablespoon Red bell pepper, minced  
1/2 cup Roma tomatoes, diced  
2 tablespoons Almonds, chopped  
4 ounces Butter, softened

Heat the oil in a skillet. Add the garlic, onion and bell pepper. Cook for 3 minutes, stirring frequently. Add the tomatoes and simmer for 15 minutes. Toss in the almonds. Remove from the heat and allow it to cool completely. Mix with the softened butter. Place on a piece of plastic wrap. Roll into a 1-inch cylinder and refrigerate. At service time, slice into 1/4-inch pieces and place on warm fish to create an instant butter sauce.