



Roasted Red Pepper Harissa Ketchup

Serve with a cone of Sweet Things® Platter Fries (L8100), Lamb Weston® RusEttés® Crinkle Cuts (02021), House Cuts® Lattice Chips or Gourmet Onion Rings (30316, 30411).

DIRECTIONS

Roast the red peppers until skin is burned and blistered. Remove skin, core and seed. Finely chop red peppers. Mix the red peppers with the ketchup, garlic powder and red wine vinegar. Allow to sit for 30 minutes before serving. Put in squeeze bottles for service – assumes a 1-2 oz. ramekin of sauce per serving.

YIELD

4-6 portions

INGREDIENTS

- 1/4 cup Ketchup
- 2 Tbsp. finely chopped roasted red peppers
- 1/4 tsp. garlic powder
- 1 tsp. red wine vinegar
- 1 tsp. harissa paste