

## Sorrel and Romanesco Sauce

When I made the sorrel sauce for a large party, I didn't write down the proportions so I tried to reproduce the recipe for this blog post. I got carried away with the amount of sorrel (I added 4 cups which made the sauce quite tart), so next time, I will reduce the amount by half or less. I tasted the sauce the next morning and it had mellowed out somewhat. My romesco sauce is a combination of Mary Ann's blog post and [myrecipe.com](http://myrecipe.com), which was very well received by my nephew who liked its nutty flavor. And it happens to be vegan. I also have used hazelnuts instead of almonds.

### Ingredients for the Sorrel Sauce

1-2 cups packed sorrel  
½ cup dry white wine  
1 ½ tsp minced shallots  
1 ½ cup whipping cream  
1 TBS lemon juice  
sprinkle of nutmeg  
pepper and salt to taste

### Directions for the Sorrel Sauce

Combine the shallots and wine in a sauce pan and reduce the wine to about 4 tablespoons (until it gets a little syrupy). Add the sorrel and cook for about 2 minutes. Add the cream and lemon juice and cook for a few more minutes until the sorrel has changed color and has been reduced to a handful (like spinach). Transfer the sauce to a blender and mix until smooth. I used my Vitamix for this. Season with salt, pepper and additional lemon juice.

### Ingredients for the Romesco Sauce

1 12 ounce jar of fire roasted yellow and red peppers  
1 cup drained canned tomatoes (diced)  
½ cup slivered roasted almonds (peeled)  
3 TBS olive oil  
2 clove garlic (chopped)  
2 TBS red wine vinegar  
½ tsp chipotle dried pepper or cayenne pepper  
1 tsp cumin  
½ tsp salt  
1 (1-oz) slice white bread

### Directions for the Sorrel Sauce

Drain the peppers and tomatoes. Mince the garlic cloves in the food processor. Add all the other ingredients to the food processor and grind until almost smooth, with some crunch and texture to it. Both sauces will keep for several days in the fridge.

### ***Guten Appetit!***

recipe adapted from *BackRoadJournal.com*  
the *beachhousekitchen.com* and  
[myrecipe.com](http://myrecipe.com)  
by [Sunnycovechef.com](http://Sunnycovechef.com)

In August, I celebrated my birthday at my friend's Diane and George's mountain top retreat. What a great spot to have a party. Most of the food was catered by Gayles Bakery in Capitola, a great bakery and rotisserie. I supplemented their food with my bean and potato salad, baked salmon, two different romanesco sauces and a sorrel cream sauce. Everybody loved them and ate most of it. One of my helpers decided to serve the milder romanesco sauce with some oysters and I have to say it was pretty good.