

GRILLED SPRING ONIONS WITH ROMESCO

from thegarumfactory.net

(4 appetizer portions)

Ingredients

Romesco:

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| 2 red bell peppers, roasted, peeled, stemmed and seeded, sliced | 2 Tbsp hazelnuts, toasted |
| 1 ancho pepper, soaked in warm water until tender, stemmed and seeded, chopped | ¼ cup pine nuts, toasted |
| 2 sun dried tomato halves, soaked in warm water until tender, chopped | ¼ cup chopped fresh flat-leaf parsley |
| 2 garlic cloves, finely chopped | 2 Tbsp chopped fresh mint |
| ¼ cup almonds, toasted | 2 Tbsp sherry vinegar |
| | 1 tsp smoked paprika |
| | ½ cup extra-virgin olive oil |
| | 1 pinch hot red pepper flakes (optional) |

Onions:

- 4 bunches large spring onions, there should be about 12
- Kosher salt and freshly ground black pepper
- 2 Tbsp extra virgin olive oil

Preparation

To make the Romesco Sauce:

Put all the ingredients in a food processor, except the salt and hot red pepper flakes. Process to a coarse purée. Season with salt. Add a pinch of hot red pepper flakes if you want it spicier.

1. Preheat a grill on high medium high or prepare a medium fire in a grill.
2. Trim off the top greens of the onions so each onion is about 8 inches long. Leave the root on, and cut the onions in half lengthwise.
3. Season the onions with salt and pepper and toss with olive oil. Cook on both side in a covered grill until charred on the outside and a knife easily penetrates the bulb. Ours took about about 4 minutes per side, but use your knife to check before then.
4. Arrange on a platter and serve with Romesco Sauce.
5. These can be served hot or at room temperature.