

## **Roasted Red Pepper Garlic Spread**

This is a spread that will bring a kick to any sandwich! I spread it on toasted baguette bread to accompany Cioppino and use the rest for beef or veggie sandwiches the next day.

### **Ingredients**

2 roasted red bell peppers peeled, seeded and chopped  
4 cloves of garlic  
1 cup mayonnaise  
1/4 teaspoon salt  
1/8 teaspoon ground pepper  
1/8 teaspoon cayenne Pepper

### **Preparation**

Mince garlic in a food processor. Add red bell pepper and pulse. Add mayonnaise, salt, pepper, and cayenne pepper and blend until smooth. Cover and refrigerate for 2 hours or until mixture has thickened.

\*Can be prepared, stored and refrigerated for up to 5 days.