



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: Red Bell Peppers

### **Salsa Brava (Spanish hot sauce)**

**Ingredients:**

3 roasted red bell peppers, diced  
1 lb tomatoes, diced  
3 garlic cloves, minced  
1 Tbs hot Pimenton  
1 onion, diced  
4 oz white wine  
2 Tbs olive oil  
Salt to taste

**Directions:**

Heat olive oil in a sauce pan over medium heat. Add diced onion, cooking until translucent. Add garlic, sauté for another 30 seconds. Whisk in the white wine scraping the browned bits at the bottom of the pan. Allow the wine to reduce to half. Add in the remaining ingredients, simmering for another 8-10 minutes.

\*Serve over fried potatoes, grilled beef or fish