



Grilled Asparagus with Fire-Roasted Romesco

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Grilled Asparagus is my favorite veggie to slather with Romesco, but don't stop there. Charred whole scallions, zucchini, yellow squash, roasted cauliflower, potatoes and mushrooms are all better for a bit of Romesco sauce. It's all good. Throw in some grilled bread and it goes from good to great!

Serves 4

Grilling Method: Direct/Medium Heat

Ingredients:

- 1 pound fresh asparagus (Look for large stalks with firm deep green or Olive oil
Kosher salt, about 1 teaspoon
Romesco Sauce (recipe below)

Method:

1. Rinse asparagus and snap or cut off bottom. Place asparagus in a re-sealable plastic bag and drizzle just enough oil in the bag to coat all the spears. Seal bag and turn spears to coat evenly in the bag. Sprinkle with salt, reseal bag and turn again to evenly distribute the salt.
2. Place asparagus on the cooking grate over direct heat for 3-5 minutes or until marked and caramelized. Turn spears occasionally to grill each side. Asparagus should begin to brown in spots (this indicates that the natural sugars are caramelizing), but should not char.
3. Remove from grill and serve immediately with Romesco sauce.

Fire-Roasted Romesco Sauce

Makes about 4 cups

Grilling Method: Indirect/ Medium-high heat

Ingredients:

- 2 pounds of ripe plum tomatoes or 2 cans Fire-Roasted Tomatoes
- 1 roasted red pepper (see recipe below)
- 1 head garlic, roasted (see page recipe below)
- 3 tablespoons red-wine vinegar, more if needed
- ½ cup blanched or Marcona almonds
- 1 tablespoon freshly ground ancho chile

WHAT'S 4 DINNER?

#RECIPESTHATDISH

- 1 tablespoon smoked Spanish paprika
- ½ cup extra-virgin olive oil, preferably Spanish
- 1-2 teaspoons kosher salt or sea salt; more to taste
- ¼ teaspoon freshly ground black pepper

Method:

1. Wash and dry tomatoes.
2. Cut out the core and drizzle the center of each tomato with olive oil and season with salt and pepper.
3. Place in a disposable aluminum tray and place in the center of the cooking grate. Grill-roast for 30-45 minutes or until tomatoes are caramelized and soft. (Note, this is also a good time to roast the pepper and the garlic the pepper will take about 15 minutes and the garlic will take about 45 minutes.)
4. Remove from grill and let cool in the pan, making sure to keep any of the juices that escaped. Peel and seed peppers, and remove garlic from skin and set aside.
5. Using a food processor or a blender, place tomatoes, their juice, roasted pepper and roasted garlic together and puree.
6. Add vinegar and almonds and puree until smooth and uniformly chunky. Add ancho chile and smoked paprika and pulse to combine.
7. Slowly add olive oil until you like the consistency of the sauce. Add salt and pepper and pulse to combine.
8. Taste and adjust seasoning if necessary with salt and pepper.
9. Use immediately or store covered in the refrigerator for up to 1 week. (I store the sauce in glass mason jars—this recipe fills 2 pint jars, you can keep one and give one away!)

Roasted Red Pepper:

Rinse and dry pepper. Grill over high direct heat, turning until skin blackens and blisters all over. Remove from grill and immediately put in a paper bag or sealed plastic container until cool. Note: the steam will loosen the skin from the flesh of the pepper. Skin and seed the pepper (the skin will slip off easily). Use as directed in recipe.

Roasted Garlic

- 1 head garlic
- 2 teaspoons olive oil
- Pinch of kosher salt

Remove first layer of papery skin from garlic. Slice off top ½-inch from pointy top. Drizzle with olive oil and sprinkle with salt. Wrap in foil and cook on grill over medium-high indirect for 40 minutes or until cloves are golden-brown and soft. Alternatively, place in a 350 F oven. Remove from grill or oven and let cool. Follow recipe instructions.