

ROASTED RED PEPPER DIPPING SAUCE



1 red pepper, halved, cored, seeded

1 egg yolk

juice of $\frac{1}{2}$ lemon

$\frac{1}{2}$ cup olive oil

salt, pepper

1 T. fresh herbs (tarragon, parsley, chive, basil)

Broil pepper until black. Put in paper bag to steam 15 minutes. Peel and rinse.

Put pepper, egg yolk and lemon juice in food processor. Slowly add oil. Season. Refrigerate.