

BASQUE TUNA AND PEPPER DIP

1 tablespoon olive oil
1 small onion, finely chopped
1-2 bell peppers,
any color, in large dice
2 cloves garlic,
finely chopped
3 ounces kalamata olives,
pitted and roughly chopped
1 tablespoon capers

1 pound fresh tomatoes, cut into large dice
8 ounces bottled roasted red peppers in oil,
drained and cut in small pieces
1 tablespoon sherry vinegar
4 ounces good quality tuna packed in olive oil
Salt and pepper
1 baguette, sliced into 1/2 inch slices,
toasted, and brushed with butter or olive oil

Sauté onion, bell peppers, and garlic in olive oil in a deep saucepan over medium to low heat for about 10 minutes, or until vegetables are soft. Add olives, capers, and tomatoes, and cook gently for another 10 minutes. Add roasted peppers, tuna, and sherry vinegar. Season with salt and pepper. Let set until cool. Chill in refrigerator for several hours or overnight to let the flavors settle. Serve on the baguette toasts.

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