

Piperade Brava Sauce
From the Camp Korey Kitchen
Executive Chef Tana Mielke

6-8 Fresno Peppers (seeded and julienned)*
2 T Pimenton/Smoked Paprika/Spanish Paprika
1 Onion (julienned)*
4-6 Cloves Garlic (thinly sliced)*
2 tsp ground coriander*
2 tsp ground cumin*
2 C Tomato Puree

2 C Roasted Poquillo Peppers (seeded, skinned,
julienned – substitute with roasted red peppers if
necessary)*
¼ C Red Wine Vinegar
¼ C Sugar
Salt
Pomace Oil

*If you plan to puree, you can rough chop everything and use whole spices.

Over medium to medium-low heat, sauté Fresno peppers, onions and garlic in oil. Season with salt. Add coriander and cumin and let cook slowly for 40 minutes. After everything is softened, add pimento or paprika, tomato puree, Poquillo peppers, red wine vinegar and sugar. Let everything cook down until you have a very balanced flavor, not too sweet, sour, salty or hot. Cool and serve – or puree, run through fine mesh sieve and cool. Enjoy a delicious Brava for potatoes or chickpeas.