



Sun-Dried Tomato Spread

This appetizer spread is a big hit at Keller parties! Why? It's delicious, EASY, and perfect for using homegrown basil and parsley. Make a double batch - one for now, one for wintertime. Our Sun-Dried Tomato Spread freezes well. Enjoy!

Ingredients:

1 (8 1/2 oz.) jar sun-dried tomatoes packed in oil, room temperature

1 teaspoon fresh minced garlic

1/4 cup firmly packed fresh basil leaves

1/4 cup firmly packed fresh parsley leaves





Directions:

*Make this dip the day before serving so flavors can blend.

Scoop sun-dried tomatoes out of the jar and place in a food processor. Add a small amount of the oil. (If you use all of the oil, the mixture is too oily. If you don't use the oil, the mixture will be hard to spread.) Add the remaining ingredients. Process until pureed and well-blended. Serve at room temperature with water crackers. Makes 1 cup of spread.



