

Vickie and Nancy's Red Pepper/Onion Tapenade for Pinot Noir

4 large Vidalia onions, chopped in 1" pieces
2 Large Red Peppers, chopped in pieces same as onions
2 Cloves Garlic, chopped
Wild porcini salt, optional
Pepper to taste
1/2c porcini mushrooms
3/4c pulverized salted cashews
2 tbs grated romano cheese
Crostinis or baguettes

Cook onions, peppers, garlic, mushrooms in 2 tbs olive oil till fork tender. Add porcini salt, or any salt to taste. Cook till tender and put thru food processor till it looks like mush. Add cheese and pepper to taste. Cool in refrigerator. Can be made several days ahead. Serve with our choice of bread and pinot noir.