

Rouille
(Makes about ½ Cup)

Time: 15 minutes

Ingredients:

3	TBS	Water
¾	Cup	Bread crumbs, fresh, coarse, crusts removed.
3	Cloves	Garlic, peeled
½	Tsp	Sea salt, coarse
½	Tsp	Cayenne pepper
3	TBS	Olive oil

Instructions:

1. Pour water over bread crumbs in small bowl.
2. Using a mortar and pestle, mash garlic to a paste with sea salt and cayenne. Mash moistened bread crumbs into garlic paste. Add oil in a slow stream, mashing and stirring vigorously until well combined.

Source: The Gourmet Cookbook; Houghton Mifflin Company