

“BIG RED SUN” SPREAD

¼ cup of sundried tomatoes

1 cup warm water

¼ cup chopped white or yellow onion

1 ½ cups or 1-15 ounce can of cannellini beans (any kind of white bean works, like navy or great northern beans. You just want a creamy kind of bean)

1 clove of garlic, chopped

2 tablespoons olive oil

2 tablespoons enchilada sauce

2 teaspoons lemon juice

1 tablespoon red wine vinegar

½ teaspoon soy sauce

½ teaspoon dried basil

½ teaspoon dried oregano

¼ teaspoon cayenne

½ teaspoon salt

Put the sundried tomatoes in a small bowl and cover them with the warm water for 15 minutes.

While the tomatoes soak, cook the onions in olive oil until they begin to look brown and smell awesome, like 5-8 minutes. Drain and chop the tomatoes. Put the beans, sundried tomatoes, and onions in a food processor and chop. Add the rest of the ingredients and blend it all together until it starts to look creamy. If you want it to be more spreadable, add some of the soaking water from the tomatoes. It's cool if there are still some bigger tomato bits hanging around. Add more spices if you think it needs it.

This will last a week in the fridge.