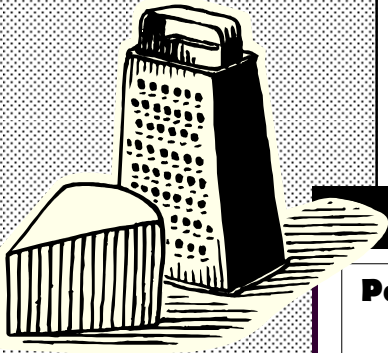


Parmesan Asiago Salsa

Incredibly flavorful and versatile!



Pairings

Aside from serving up this delicious salsa on crostini, you can enjoy this dip on breads and crackers, or tossed into pasta, or mixed into salads, or stirred into tomato soup.

Ingredients

8 oz Parmesan Cheese	2 Tbsp chopped Scallions
8 oz Asiago Cheese	1/2 Tbsp Red Pepper Flakes
1 Tbsp Minced Garlic	1/2 tsp Salt
1 Tbsp Fresh Ground Black Pepper	1 1/2 Cups Extra Virgin Olive Oil
2 1/2 Tbsp chopped Basil	

Preparation

1. Place all ingredients except the olive oil into a food processor.
2. Pulse for 10 seconds while adding olive oil.
3. Scrape the sides and pulse for another 5 seconds. Repeat until the cheeses are diced well.
4. Transfer the salsa into a sealed container to refrigerate.
5. Bring to room temperature before serving. Do not heat!

Note: This dip can be refrigerated up to 3 weeks.

Salut! Wine Co.

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