

Spicy Roasted Red Pepper Dip

From: Campbell's Kitchen Prep Time: 25 minutes

Ingredients:

15 Pepperidge Farm® Hearty Wheat Crackers

1 jar (24 oz.) roasted sweet peppers, drained

1 1/2 cups walnuts

1 tbsp. lemon juice

1 tbsp. honey

3/4 tsp. ground cumin

1 pkg. (14 oz.) Pepperidge Farm® Hearth Fired Artisan Bread, any variety

1/4 cup olive oil

Directions:

1. Put the crackers, peppers and walnuts in a food processor. Cover and process until the mixture is puréed.
2. With the machine running, add the juice, honey and cumin. Makes 3 cups.
3. Bake and cool the bread according to the package directions. Diagonally cut the bread into 1-inch thick slices. Brush the bread slices with oil. Grill or broil the bread as directed below. Serve with dip.

Submitted by Kristin Porter, KY