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## ROASTED RED PEPPER CURRY SAUCE

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2 teaspoons	Fennel seed
1 teaspoon	Anise seed
1 tablespoon	Curry powder
2 tablespoons	Olive oil
28 ounces	Roasted Red Pepper
	Salt & Pepper to taste

- Roast Fennel seed and Anise seed in a hot pan until they turn slightly tan and you can smell the aroma.
- Put the curry powder in to blend and immediately pull pan off heat. Don't burn the curry. Add the olive oil if the curry starts to smoke.
- Blend with oil for a couple of minutes.
- Add Roasted Red Peppers and sauté 3-5 min.
- Put ingredients in blender and liquefy, add water to loosen sauce.
- Salt and Pepper to taste.
- Return to stove to keep warm for service.

If you are not concerned about calories:

- Sauté with butter
- Add a couple of cloves of roasted garlic, parmesan cheese, and a heavy whipping cream in the blender

This makes a nice rich sauce and French Chef would be proud of, don't ask the calories, *you don't want to know.*