



## **Loaded Dipping Sauce** made with Rustlin' Rob's Sundried Tomato Vinaigrette

### **INGREDIENTS:**

- 3 sun-dried tomato halves (*about tbsp. reconstituted and chopped*)
- ½ cup artichoke hearts
- 1/3 cup medium black olives
- 1 tsp minced garlic
- 1 cup [Rustlin' Rob's Sundried Tomato Vinaigrette](#), divided
- 1/2 tsp. red pepper flakes
- 1/4 tsp. black pepper
- 1/4 rounded cup freshly grated Parmesan cheese

### **DIRECTIONS:**

1. Soak sun-dried tomato in boiling water for about 5 minutes (skip this step if using tomato packed in olive oil). Pat dry and finely chop. Finely chop artichoke hearts and olives. Mince garlic.
2. Preheat a small skillet or saucepan on medium low heat and add 3 tablespoons of olive oil. Add red pepper flakes.
3. Cook for minute or so, stirring. Add garlic, artichoke, olives, black pepper, and cook for a couple minutes.
4. Be careful not to let the garlic get too brown. Add the remaining oil. Remove from heat.
5. Gently stir in cheese when oil is no longer hot.
6. Allow to rest at room for about 20 minutes or so for the flavors to meld. Serve with crusty bread. Serves 4 to 6.