

Salt and Serenity

Muhammara (Red Pepper, Walnut and Pomegranate Dip)

¾ cup walnut halves, toasted
6 ounces roasted red peppers (you can roast and peel your own, but I just bought them in a jar)
1 Tablespoon lemon juice
¼ teaspoon sugar
¾ teaspoon ground cumin
½ teaspoon kosher salt
1 Tablespoon pomegranate molasses
½ teaspoon crushed Maras pepper (or dried red pepper flakes)
3 Tablespoons extra virgin olive oil
4 Tablespoons fresh breadcrumbs

For Garnish:

1 Tablespoon extra-virgin olive oil
1 Tablespoon pomegranate molasses
12 mint leaves
¼ cup pomegranate seeds
2 Tablespoons coarsely chopped walnut halves, toasted

1. Place walnuts, roasted peppers, lemon juice, sugar, cumin, salt, pomegranate molasses, Maras pepper and olive oil in food processor, fitted with steel knife. Process dip for about 1 minute, until almost smooth. Add breadcrumbs and pulse until just combined. Taste and add additional salt or lemon juice if you think it needs it.
2. Transfer dip to serving bowl. Drizzle with olive oil and pomegranate molasses. Scatter mint, pomegranate seeds and chopped walnuts over top of dip. Serve with pita chips or toasted pita bread.