

Muhammara (Roasted Red Pepper Spread)

This combination of roasted red peppers and pomegranate molasses makes a beautiful starter. We use pita chips or sliced baguette for dipping. JoAnne made this for one of our cookbook dinners.



Ingredients:

- 7 oz. jar of roasted red peppers
- 2/3 cup panko bread crumbs
- 1/3 cup walnuts
- 3 cloves garlic
- 1/2 tsp. salt
- 1 Lemon
- 2 tsp. pomegranate molasses
- 1 tsp. ground cumin
- 1/2 tsp. red pepper flakes
- 4 Tbsp. olive oil
- 1 Pomegranate (2 Tbsp. seeds)

Equipment

- Nut chopper
- Food processor
- garlic press

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☑	Directions	Time (min)
	Drain on jar of red peppers and cut into pieces	1
	Toast 1/3 cup walnuts	3
	Chop walnuts coarsely (reserve 1 Tbs. for garnish)	2
	Chop remaining walnuts fine	2
	Peel and mince garlic	1
	Press garlic to make a paste. Stir in 1/2 tsp. salt.	2
	Cut lemon in half. Squeeze 1 Tbsp. lemon juice.	1
	In a food processor, combine peppers, 2/3 cup panko bread crumbs, finely chopped walnuts, garlic paste, lemon juice, 2 tsp. pomegranate molasses, 1 tsp. ground cumin, 1/2 tsp. red pepper flakes.	4
	With motor running, slowly add 4 Tbsp. olive oil	2
	Transfer to a serving bowl.	2
	Cut pomegranate in half and scrape out 2 Tbsp. seeds	1
	Garnish with coarsely chopped walnuts and pomegranate seeds	1
	Serve at room temperature with chips or baguette slices	
	Total	22