

Muhammara

Red pepper walnut dip



Notes

Like most recipes, there are countless variations on how to make muhammara. In this recipe I was listening to how my grandmother did it from my mother, who probably saw her make it once or twice, or maybe just even heard her verbally describe how she makes it. All we know is her muhammara was very very good. I hope this recipe does it justice :) - I sub plain bread crumbs for bread sticks since they are not as widely available in western grocery shops. The trick is to be generous with walnuts and not over mix the bread crumbs because you are not making bread and do not want gluten to form.



Ingredients

- 5 pcs whole red bell pepper, 1 medium pc white onion - will yield:

2 cups buzzed red pepper and onion with juice*

- ¼ cup pomegranate molasses
- ½ Tbs dry red chili flakes (mild)
- ½ Tbs salt
- 2 cups walnuts (buzzed - fine but not paste)
- ½ cup bread crumbs
- ½ cup red pepper and onion juice

Garnish optional:

- Pomegranate seeds
- Olive oil
- Whole walnuts
- Fresh mint leaves

**the ingredients are based on the 2 cups of buzzed red pepper and onion, you may need to add or subtract peppers to get there. I will add exact weight measurements at some point.*

Time needed: **1hr**

Yield **4 cups**

Directions

A food processor is welcome, but this may be done by hand (pestle and mortar). Once you have the 2 cups of red pepper and onion buzzed and done, place in a strainer (see pictures to the left). You can strain this for an hour or overnight. Save the juice. Buzz the walnuts, until crumbly looking but not pasty and add to a big mixing bowl, add in strained red pepper mix, all seasonings leaving bread crumbs till the end. Mix by with a spoon or spatula by hand, add the bread crumbs and mix. If mixture is dry add some of the saved juice, if it's at the desirable consistency do not add the saved juice. Serve chilled and fully garnished. This is great with pita, or vegetable sticks or as a side to grilled vegetables and meats.