

Muhammara Dip

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Ingredients:

1 - 12 oz jar fire roasted red bell peppers, drain liquid - or brush 3 to 4 red peppers with olive oil and roast (see link) <https://www.thekitchn.com/how-to-roast-peppers-3-ways-234734>

3 scallions, chopped

1 tsp fresh lemon juice

1 tsp ground cumin

1 tsp sea salt

3 tsp pomegranate molasses

1 to 2 tsp Aleppo pepper flakes (or I like Urfa Biber pepper - can find in specialty spice shops or order on Amazon)

4 Tbsp olive oil (plus 2 tsp for serving)

½ cup walnut pieces, lightly toasted

4 to 5 Tbsp fresh breadcrumbs (see note below)

Directions:

In a food processor or blender, combine all ingredients except bread crumbs. Pulse until almost smooth. Add 2 Tbsp bread crumbs and pulse. Continue to add additional bread crumbs until the mixture is a “dip” consistency and will hold shape on a spoon. Can season to taste with salt and pepper flakes. Store in the refrigerator in an airtight container until ready to serve. Serve by placing mixture in the center of the plate and drizzle with 2 tsp. Olive oil. Garnish with a few bread crumbs and toasted walnuts. Serve with pita bread or crackers. Serves 8 - 10 people.

Note: Avoid using canned bread crumbs. I make my own with toasted baguette slices or you can purchase a bag of Bruschettini Italian Toasts Classic Olive Oil (available at HEB). Put 4 or 5 toasts in a plastic zip bag and use a rolling pin to make crumbs.

Also, for the **non-nut version** of this recipe you may need to add about 2 more Tbsp of the bread crumbs to reach the right consistency. Or you can add 2 Tbsp of ground flaxseed instead.