



Muhammara Dip

Ingredients:

- 2 medium red bell peppers
- 1/2 cup walnuts, lightly roasted
- 1/3 cup crackers (any type of lean cracker)
- 3 scallions, chopped (both green and white parts)
- 1/4 cup extra virgin olive oil
- 1 1/2 tablespoons pomegranate molasses
- 4 teaspoons freshly squeezed lemon juice
- 1 1/2 teaspoons paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- 1/8 teaspoon cayenne pepper

Instructions:

1. Roast the Bell Peppers:

- Preheat your broiler. Line a rimmed baking sheet with parchment paper.
- Slice the tops off the bell peppers and remove the stems. Use a paring knife or spoon to remove the core. Cut the bell peppers into three pieces.
- Place the bell peppers skin-side up on the sheet pan. Position the oven rack 3 to 4 inches from the broiler element (or at the top rack).
- Broil the peppers until the skin is well-charred, about 10 minutes. Rotate the sheet pan halfway through to ensure even charring.
- Once charred, transfer the peppers to a bowl, cover with plastic wrap, and let them steam for 10 minutes. After steaming, remove the skins if you prefer a smoother texture. If you enjoy the charred flavor, you can leave the skins on. You should end up with about 1 cup of roasted bell peppers.

2. Prepare the Crackers:

- Place the crackers into a Ziplock bag and crush them using a rolling pin until finely crushed.



3. Make the Muhammara:

- In the bowl of a food processor, combine the roasted peppers, walnuts, cracker crumbs, scallions, olive oil, pomegranate molasses, lemon juice, paprika, ground cumin, salt, and cayenne pepper.
- Process until smooth, about 15-20 seconds, stopping halfway to scrape down the sides of the bowl.

4. Serve:

- Transfer the dip to a bowl and serve with crackers, pita bread, and/or crudités.