

Magical Muhammara

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The story goes that author Abu-Jaber's father would lure his children back home by making their favorite foods. Abu-Jaber says, "This dip or spread is good for when you want everyone to quit running around and come to the table."

We served it at our wedding and had numerous requests for the recipe.

Magical Muhammara

- 1t chile pepper flakes
- 1t ground cumin
- 1 1/2 C walnuts, roasted
- 1/2 C dried breadcrumbs (can be omitted; you won't notice a difference)
- 1/4 C olive oil
- 2T pomegranate molasses
- pinch of salt
- 1/2 t sugar
- 1/4 C tomato puree
- 1/2 t ground allspice
- 2 roasted bell peppers, peeled and chopped
- small bunch flat-leaf parsley, chopped

1. Combine all the ingredients, except for the parsley, in a food processor or blender. Puree until smooth.

2. Spoon the muhammara into small bowls and garnish with the chopped parsley. Cover and chill until ready to serve. Before serving, top with drizzle of olive oil and serve with pita bread.