

## Muhammara

Why this recipe works: Nutty, rusty-red *muhammara* has deep roots in Aleppo, where Syrian home cooks have been combining nuts, red peppers, and spices into this sweet-and-spicy dip for centuries. Traditional recipes call for Aleppo peppers, but jarred roasted red peppers proved an easy-to-find substitute; we quickly processed them to a spreadable consistency. Toasting the walnuts underscored the peppers' smoky quality. Bread is a standard muhammara ingredient, but we turned to crumbled wheat crackers (Carr's Whole Wheat Crackers worked well) for texture and some extra nutty impact. Finally, we added some pomegranate molasses, which gives the dip its hallmark sweet yet slightly bitter flavor. Serve with Olive Oil–Sea Salt Pita chips, fresh warm pita, or raw vegetables.

### Ingredients:

1 ½	cups	jarred roasted red bell peppers, rinsed and patted dry
1	cup	walnuts, toasted
¼	cup	plain wheat crackers, crumbled
3	Tbs	pomegranate Molasses
2	Tbs	extra virgin olive oil
½	tsp	ground cumin
¾	tsp	sal
1/8	tsp	cayenne pepper
		lemon juice, as needed
1	Tbs	minced fresh parsley (optional)

### Instructions:

Pulse first six ingredients in a food processor until smooth, about 10 pulses. Add salt, cayenne, and lemon juice to taste. Transfer to a serving bowl, cover, and refrigerate for 15 minutes. (Dip can be refrigerated for up to 24 hours; bring to room temperature before serving.) Check the seasoning and sprinkle with parsley, if using, before serving.