



MUHAMMARA

MAKES 2 CUPS

Roasting your own peppers on a hot grill for this traditional Middle Eastern red pepper and walnut spread might just conjure ideas for roasting and puréeing just about anything.

This magical spread won't last long because it's so damn good—find freshly made muhammara in the refrigerated section of Dean's Mediterranean at Findlay Market.

- 2–3 red bell peppers
- $\frac{3}{4}$ cup walnuts
- $\frac{1}{2}$ cup scallions or chives
- $\frac{1}{4}$ cup breadcrumbs
- $\frac{1}{4}$ cup tomato paste
- 2 Tbsp. pomegranate molasses (or 1 Tbsp. honey + 1 tsp. fresh lemon juice)
- 2 tsp. red pepper flakes
- 1 tsp. ground cumin
- $\frac{1}{4}$ cup olive oil, plus more for drizzling
- $\frac{1}{2}$ tsp. sea salt

Preheat grill to hot. Place red peppers directly on the grate and roast until the skins are evenly blistered and the walls of the peppers start to get soft and collapse. Remove peppers from the grill and transfer to a bowl; cover with foil. When peppers are cool enough to handle, pull stems out to remove seeds and peel off skins. Slice the peppers in half or quarters and set aside. Place walnuts on an old sheet pan and place on the hot grill. Toast nuts until they are bluish and fragrant, stirring often—be careful not to burn the nuts.

In the bowl of a food processor, combine roasted peppers, toasted walnuts, scallions, breadcrumbs, tomato paste, pomegranate molasses (or alternative), red pepper flakes, and cumin. Process on high until mixture is completely blended. Slowly add enough oil to achieve a hummus-like, spreadable consistency. Season with salt and blend to combine. Serve topped with a drizzle of olive oil.

Tip: The roasted peppers will keep for two days in the refrigerator, or longer if you pack them in oil or freeze for later use.

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