



MUHAMMARA

*Syrian Roasted Red Pepper
and Walnut Dip with
Pomegranate*

Trefethen

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INGREDIENTS

- 1 cup walnuts
- 2 small red peppers, coarsely chopped
- 1 small red onion, coarsely chopped
- 3 Tbsp lemon juice
- 1/2 cup unseasoned bread crumbs, finely ground
- 1/4 cup pomegranate molasses
- 2 Tbsp sugar
- 1 Tbsp ground cumin
- 2 1/2 tsp salt
- 1 tsp cayenne pepper
- 1/2 cup Trefethen extra virgin olive oil
- 1/4 cup pomegranate seeds for garnish
- fresh mint or parsley for garnish
- 3 heads endive, separated or pita chips

PROCEDURE

1. Finely chop the walnuts in a food processor, about the texture of coarse bread crumbs.
2. Add coarsely chopped peppers and onion, and the lemon juice. Pulse until finely chopped. Add bread crumbs, molasses, sugar, cumin, salt and cayenne pepper. Pulse once.
3. Slowly add olive oil, pulsing to mix. Don't over mix—the texture should be slightly textured, not smooth.
4. Garnish with pomegranate seeds, mint or parsley and serve with toasted pita chips and/or endive. Enjoy!