

# Muhammara Dip Recipe

## Ingredients:

- 2 red bell peppers, roasted and peeled
- 1 cup walnuts, toasted
- 1/2 cup breadcrumbs (you can use fresh or dried)
- 2 cloves garlic, minced
- 2 tablespoons pomegranate molasses
- 2 tablespoons olive oil
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 1/2 teaspoon red pepper flakes (adjust to taste)
- Salt and black pepper to taste
- Fresh lemon juice, to taste
- Optional: a pinch of ground sumac for garnish
- Optional: fresh parsley or mint for garnish
- Extra olive oil for drizzling

## Instructions:

### Roast the Red Peppers:

- Preheat your oven's broiler. Place the red bell peppers on a baking sheet.
- Broil the peppers, turning occasionally until their skin is charred and blistered (about 20-30 minutes).
- Remove the peppers from the oven and place them in a bowl. Cover with plastic wrap or a kitchen towel and let them steam for 10-15 minutes. This will make it easier to peel off the skin.
- Once the peppers have cooled, peel off the charred skin, remove the seeds and stems, and cut them into small pieces.

### Toast the Walnuts:

- In a dry skillet, toast the walnuts over medium heat, stirring constantly, until they are fragrant and lightly browned. Be careful not to burn them.

### Blend the Ingredients:

- In a food processor, combine the roasted red peppers, toasted walnuts, breadcrumbs, minced garlic, pomegranate molasses, olive oil, ground cumin, paprika, and red pepper flakes.
- Blend the mixture until it's smooth and all ingredients are well combined. You may need to scrape down the sides of the food processor a few times.

### Season and Adjust:

- Season the Muhammara with salt, black pepper, and fresh lemon juice to taste. Adjust the spice level by adding more red pepper flakes if desired.

### Serve:

- Transfer the Muhammara to a serving dish. Drizzle it with extra olive oil, and garnish with a pinch of ground sumac and some fresh parsley or mint leaves for added flavor and visual appeal.

### Enjoy:

- Muhammara can be served immediately or refrigerated for a few hours before serving. It's best served at room temperature with pita bread, flatbreads, fresh vegetables, or as a condiment for various dishes.