

Muhammara Dip

1/2 cup raw walnuts, chopped
1/4 cup raw pine nuts
1 tsp cumin
4 garlic cloves, peeled and chopped
3 red bell peppers
1 hot pepper
1 T pomegranate molasses
3 T fresh lemon juice
2 tsp paprika
1/3 cup extra virgin olive oil
salt and freshly ground black pepper
1 loaf of bread, sliced or pita chips

In a dry, heavy skillet over medium/low heat toast the walnuts and pine nuts, shaking the pan frequently until fragrant, about 10 minutes. Add cumin and garlic and toast an additional 2 minutes.

Roast the peppers by placing in a dry cast iron skillet and roasting until the skin is charred and the peppers start to blister on all sides. Transfer to a metal bowl and cover with plastic wrap. Let the peppers steam for 10 minutes. Peel away the skin and seeds using your hands and the back of a knife.

In a food processor combine the roasted peppers, nuts, garlic, pomegranate molasses, lemon juice, paprika and cumin. Blend until smooth, stopping to scrape down the sides of the food processor a couple of times. Add the olive oil and season with salt and pepper. Blend for 1 minute.

Transfer to a serving bowl. Serve with fresh sliced bread or pita chips.

Recipe by Garden Chef Julia LeRoy



ATLANTA BOTANICAL GARDEN