

## **Roasted Red Pepper Spread**

- 1 T pomegranate molasses or 1/2 c pomegranate juice, simmered until syrupy
- 1/8 c homemade bread crumbs (or regular)
- 1/4 c walnuts, lightly toasted at 350 degrees for 5 minutes
- 1/2 t paprika
- 1/4 t ground cumin
- 1/4 t cayenne pepper
- 1 c roasted red peppers (instructions below), drained, rinsed (only if from a jar), and roughly chopped
- 2 t fresh lemon juice
- 1/8 c olive oil
- 1/2 t sea salt
- toasted walnuts, parsley and olives for garnish (optional)

Roast peppers at 420F for about 30 minutes, turning periodically until soft and somewhat blackened. Sweat briefly in a bag or a covered bowl to loosen the skin, then peel and seed.

Four large red peppers make 2 cups. Keeps well in its own juices or can be frozen.

Combine all ingredients above in a food processor, pouring oil through the feed tube slowly, until mixed, but still coarse. Serve with toasted pita or Arouch pizza wedges; zahtar or cheese.

Garnish your platter with additional toasted walnuts to prevent any accidental nut allergy catastrophes by making it obvious that nuts are included. You are going to LOVE this spread. It tastes and looks absolutely wonderful.

**Jittery Cook**