

## MEZZE COLLECTION: MUHAMMARA, HUMMUS AND MEDITERRANEAN "SALSA"

### MUHAMMARA (Walnut Red Pepper and Pomegranate Spread)

#### INGREDIENTS

7-ounce jar roasted red peppers, drained  
3/4 cup walnuts, toasted lightly and chopped fine  
2 to 4 garlic cloves, minced and mashed to a paste with 1/2 teaspoon salt  
1 tablespoon fresh lemon juice, or to taste  
4 tablespoons pomegranate molasses  
1 teaspoon ground cumin  
1/2 teaspoon dried hot red pepper flakes  
3/4 cup extra-virgin olive oil  
Salt and pepper to taste

#### Directions

In a food processor blend together the peppers, the bread crumbs, the walnuts, the garlic, the lemon juice, the pomegranate molasses, the cumin, the red pepper flakes, and salt to taste until the mixture is smooth and with the motor running add the oil gradually. Transfer the muhammara to a bowl and serve it at room temperature.

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### BUTTERED HUMMUS

#### INGREDIENTS

2 16 oz can of chickpeas or garbanzo beans (or 2 pounds dried chickpeas, soaked overnight)  
1 stick (1/2 pound) butter  
3-5 tablespoons lemon juice (depending on taste)  
2 teaspoons ground cumin  
2 to 4 garlic cloves  
2 tablespoons olive oil  
Salt and pepper to taste  
Cayenne pepper to taste (optional)  
Parsley or cilantro for garnish (optional)

#### DIRECTIONS

In a saucepan, boil chickpeas for 20-25 minutes, until very tender. Drain and let cool slightly (though they should still be a little warm when you put them in the food processor) before putting in the work bowl of a food processor. Combine remaining ingredients in food processor. Blend for 3-5 minutes on low until thoroughly mixed and smooth. Transfer the hummus to a bowl and serve it at room temperature. Garnish with parsley or cilantro (optional).

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### MEDITERRANEAN "SALSA"

#### INGREDIENTS

1 cup crumbled goat cheese feta  
1/2 cup chopped kalamata olives  
1/4 cup chopped sundried tomatoes  
1/4 cup chopped scallions  
1/4 cup chopped parsley  
1 tablespoon red wine vinegar  
3 tablespoons olive oil  
Salt and pepper to taste

#### DIRECTIONS

Mix all ingredients together until thoroughly mixed. The texture should be "salsa" like, not "spread" like. Transfer the salsa to a bowl and serve it at room temperature.

Serve all of the above with pita, flat bread, lavash bread or tortilla / pita chips.