

Htipiti Spread

From Zaytinya, a Turkish-Greek-Lebanese restaurant in Washington, D.C.



Servings: 8

Note: it's pronounced ch-tee-pee-tee, which means "beaten". If desired, you can use jarred red bell peppers; remove any skin, membranes and seeds before proceeding to step 3.

1. Preheat oven to 300°F.
2. Place bell peppers on a foil-lined, rimmed baking sheet and drizzle with 1 T oil, turn to coat. Roast peppers, turning every 15 minutes or so, until collapsed and very tender, 60-75 minutes; Let cool.
3. Meanwhile, whisk shallot, garlic, vinegar, a pinch of black pepper and 1/4 cup oil in a small bowl to combine. Season with salt.
4. Remove stems, skins and seeds from bell peppers, discard. Finely chop flesh and transfer to a medium bowl. Whisk dressing to reincorporate and pour over peppers. Toss to coat. Gently toss Feta and thyme. Cover and chill dip at least 15 minutes to allow flavors to meld. Taste and season with salt and pepper if needed.
5. Top the Htipiti with more thyme and serve with pita chips. Can be made one day ahead. Keep chilled. Will keep for several days.

BELL PEPPERS:

4 whole red bell peppers

1 tablespoon olive oil

VINAIGRETTE and SPREAD:

1/4 cup olive oil

1/2 medium shallot, finely chopped

1 whole garlic clove, finely chopped

3 tablespoons red wine vinegar

kosher salt and freshly ground black pepper

8 ounces Feta cheese, crumbled (use goat's milk Feta if available)

4 teaspoons thyme, plus more for garnish

pita chips for serving

Yield: 3 cups

Per Serving (excluding unknown items): 168

Calories; 15g Fat (77.3% calories from fat);

5g Protein; 5g Carbohydrate; 1g Dietary

Fiber; 25mg Cholesterol; 326mg Sodium; 3g

Total Sugars; trace Vitamin D; 147mg

Calcium; 1mg Iron; 151mg Potassium;

113mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com