

## ***Roasted Red Pepper and Walnut Spread***

Author: by Gina Marie Miraglia Eriquez in *Gourmet*, 8/09

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***Carolyn T's  
Main Cookbook***

**Servings: 10**

*Yield: 3 cups*

*Description: A take on muhammara, a Turkish and Syrian red pepper spread thickened with bread crumbs and walnuts*

1. Purée roasted red peppers, bread crumbs, walnuts, vinegar, cumin, cayenne, and salt in a food processor until almost smooth.
2. With motor running, add oil in a slow stream, blending until incorporated. Chill. Bring to room temp before serving with toasted pita bread. Spread can be made ahead for about 3 days. Bring to room temp before serving.

- 1 pound roasted red peppers (two 7-to 8-ounce jars) rinsed and drained**
- 1 cup coarse fresh bread crumbs (from a baguette)**
- 1 cup walnuts (4 ounces), toasted**
- 1 tablespoon red wine vinegar**
- 1/2 teaspoon cumin**
- 1/8 teaspoon cayenne**
- 1/4 teaspoon salt**
- 1/4 cup extra-virgin olive oil**

*Serving Ideas: Serve with grilled pita bread (see recipe for Garlic-Oregano Grilled Pita Bread). If you're in a hurry, rather than grilling the bread, warm the pita bread in the microwave (individual 6-inch rounds take about 20 seconds to heat through), then brush with some garlic oil and sprinkle top with crushed dried oregano.*

***Blog: Carolyn T's Blog:***  
***<http://tastingspoons.com>***

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*Per Serving (excluding unknown items): 149 Calories; 13g Fat (73.0% calories from fat); 4g Protein; 7g Carbohydrate; 2g Dietary Fiber; trace Cholesterol; 79mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.*