

## *Muhammara*

*Market Customer Christine Morgan brought a sample of this delicious spread to market for us to taste and we loved it so much we wanted to share it. What a great way to use all the fabulous carrots available at this time of year! Christine says this is a version of a Turkish dish you can enjoy in a similar fashion to humus. It also makes a great substitute for pesto or used as a spread on sandwiches.*

### Ingredients:

½ pound carrots, halved and cut into 2 inch lengths  
1 tablespoon of olive oil  
½ teaspoon kosher salt  
1/3 cup whole almonds  
1 jar of roasted red peppers (or 1 ½ cups if you make it yourself)  
2-3 cloves of garlic  
1/3 cup chopped fresh dill, or 2 teaspoons of dried dill  
Juice from one lemon (or 3 tablespoons of lemon juice)  
1 tablespoon of molasses, or dark flavorful honey  
1/4 teaspoon kosher salt

### Directions:

Preheat oven to 400°F. Toss carrots with olive oil and salt, lay on baking sheet single layer and roast for 20 minutes.

After 20 minutes of carrots baking, spread almonds on second baking sheet and toast in oven for 6 to 7 minutes while the carrots finish cooking. Allow both the carrots and the almonds to cool slightly.

Scrape the carrots and any oil or juice on the pan into food processor. Add almonds, roasted peppers, garlic, dill, lemon, molasses and salt and process until the mixture is uniform and the consistency of thick pesto.

Transfer to a jar or serving bowl. Freezes well (I put it in ice cube trays and freeze, then pull out cubes as I need them)

Many muhammara recipes add feta to this mixture. If you want the feta, add about 4 oz. of crumbled feta cheese at this step. Taste and adjust salt.

Muhammara basics are the roasted carrots, roasted peppers, garlic, lemon and some roasted nut. Walnuts are good with it, different herbs can be substituted and even some dried fruit instead of honey or molasses works.