

THE
TEMPLE
EMANU-EL
STREICKER
CENTER

PASSOVER

AROUND THE WORLD

ADEENA SUSSMAN
SABABA SIDE DISHES

Pecan-Lime Muhammara Dip

MAKES 2 CUPS

Ingredients

- 3 large bell peppers, charred
- $\frac{2}{3}$ cup toasted pecans
- $\frac{1}{4}$ board matza, soaked in water for 30 seconds
- 2 tablespoons pomegranate molasses, plus more to taste
- 1 tablespoon freshly squeezed lime juice, plus more to taste
- 1 garlic clove, smashed
1 teaspoon ground cumin
- 1 teaspoon kosher salt, plus more to taste
- $\frac{1}{4}$ teaspoon dried red pepper flakes, or more to taste
- $\frac{1}{3}$ cup extra-virgin olive oil

Preperation

1. In the bowl of a food processor, combine the bell peppers, pecans, pita, pomegranate molasses, lime juice, garlic, cumin, salt, and red pepper flakes and process until almost smooth, 30 seconds.
 2. With the motor running, drizzle in $\frac{1}{4}$ cup of the oil until incorporated. Season with more lime juice, pomegranate molasses, and salt, spread on a plate, and drizzle with the remaining olive oil.
- * To toast pecans, bake in a preheated 350°F oven until fragrant, 5 to 6 minutes. Transfer to a plate to cool.