



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Red Bell Pepper**

Harissa Sauce

Ingredients:

2 red bell peppers, cored and
1-2 red jalapenos, seeded and stems removed
1 tsp salt
1 roasted whole tomato or 1 Tbs tomato paste
4 cloves garlic
½ tsp dried mint
½ tsp cumin seeds
½ tsp cinnamon
½ tsp coriander seeds
½ tsp caraway seeds
Olive oil

Directions:

Preheat your oven to 350F. Place the bell peppers, jalapenos, and tomato on a parchment lined baking sheet and bake for 20 minutes or until the peppers begin to char slightly and blister.

In a small saucepan over medium high heat, toast the cumin, coriander, and caraway seeds until aromatic. Give the pan a gentle shake every few seconds so the seeds don't burn. This will take about 2 minutes. Place the toasted seeds and garlic in a mortar and pestle, crushing into a paste. Process all ingredients and a ¼ cup olive oil in a food processor and process until chunky. Place in container. Top with more olive oil.