

## Hazelnut Muhammara

Makes 3 cups

Prep and cook time: 2070 minutes

- 1 cup Oregon hazelnuts
- 2 small red bell peppers, seeded and diced fine
- 1 small red onion, diced fine
- 3 Tbs fresh lemon juice
- 1/2 cup dry bread crumbs (unseasoned), ground fine
- 1/4 cup pomegranate molasses
- 1 Tbs sugar
- 1 Tbs ground cumin
- 2 tsp salt
- 1/2 tsp cayenne pepper
- 1/2 tsp Aleppo pepper
- 1/4 cup olive oil - approximate
- Garnish: cilantro, parsley, and/or pomegranate seeds



1. Finely chop hazelnuts. If using a food processor, be careful not to grind them into a paste. Transfer to a medium size mixing bowl.
2. Add finely diced red bell peppers, red onion, and fresh lemon juice. Stir to mix.
3. Add bread crumbs, pomegranate molasses, sugar, cumin, salt, cayenne pepper, and Aleppo pepper. Stir to blend.
4. Slowly add olive oil and blend until the mixture resembles a course puree.
5. Transfer to a serving bowl and garnish with combination of cilantro, parsley, and/or pomegranate seeds. Serve with a variety of crudités and toasted baguette, pita bread, or naan. This muhammara mixture will keep for 3 to 5 days covered and refrigerated.
6. Enjoy with a Fairsing Vineyard chilled Rosé of Pinot noir or Chardonnay.

*This hearty dip or sandwich spread combines savory, sweet, spicy, tangy, and slightly smoky qualities. Add additional Aleppo and/or cayenne pepper to increase the heat. If unable to locate pomegranate molasses, a mixture of honey or maple syrup with fresh lemon juice is a close substitute (pomegranate molasses is sweet and tart).*

*While traditional Muhammara blends walnuts and roasted red peppers, this version is a nod to Oregon's official State nut - the hazelnut. Packed with protein and fiber (and healthy fats), this rustic mixture elevates any grilled fish, chicken, taco, or salad. Enjoy!*