

Harissa Paste

Ingredients

- 1 large red bell pepper
- 4 ounces dried chiles, ie. 2 ounce negro, 1 ounce ancho, 1 ounce chipotle
- 3 sun-dried tomatoes, dry-packed
- 2 garlic cloves, peeled
- 1 teaspoon coarse or kosher salt
- $\frac{3}{4}$ teaspoon ground coriander
- $\frac{1}{2}$ teaspoon ground caraway
- $\frac{1}{2}$ teaspoon ground cumin
- 1 Tablespoon olive oil, plus extra for storage

Method

1. To roast the red bell pepper, open the pepper, remove the seeds and cut the pepper into about 16 slices. Place it in a 350 F oven, turning it at 15 minutes and roasting about 30 minutes total, until it's deeply roasted.
2. Meanwhile, place dried chiles and sun-dried tomatoes in a heatproof bowl and cover with boiling water. Let sit for 30 minutes, until well-softened. Drain, and with gloved hands, remove the seeds and stems from the chiles. Keep some of the soaking water for the next step.
3. Place roasted red pepper, rehydrated chiles, tomatoes, garlic, salt and spices in a blender or food processor with 1 Tablespoon olive oil and blend until it becomes a thick paste; a little water from the chile soaking may be necessary to help this along.
4. Store in the refrigerator with a thin layer of olive oil on top. its good for several months if a thin layer of olive oil is poured on the top after each use.

Notes



This chili pepper paste is a staple in North African cooking and seems to be part of a Turkish-inspired tradition of seasoning pastes that combine fresh peppers with a variety of aromatic herbs and spices. Harissa blends unique notes of

garlic, coriander, caraway and/or cumin with strong red peppers for a magnificent deep red color and warmth.

Harissa is used in a wide area including Tunisia, Morocco, Algeria, Yemen, Iraq and Israel so, naturally, its ingredients shift according to country, ethnicity and neighborhood preference. Sometimes fresh rose petals, dried mint, saffron, lemon juice or preserved lemons are used.

Try adding some to a marinade for roasted vegetables, hummus, pasta, lemony salad dressing, yogurt, with breakfast eggs, in roasted chickpeas, spread on crackers or a sandwich, really anywhere you want a complex and flavorful warmth.

Source: <https://smittenkitchen.com/2014/10/homemade-harissa/> (Yield: 1 1/4 cups)