



# Harissa

*makes about 3/4 cup*

- 1 cup hot dried red chile peppers (such as chile de árbol)
- 2 teaspoons sea salt
- 10 cloves garlic, peeled
- 2 teaspoons freshly ground cumin
- 1/2 teaspoon freshly ground coriander
- 1/2 teaspoon freshly ground caraway seeds
- 1 tablespoon olive oil, plus more for storing
- 2 tablespoons fresh lemon juice

In a small saucepan, cover the dried chiles with water and bring to a boil. Reduce heat and simmer for about 10 minutes. Remove from heat and steep for an hour.

Drain the chiles and place in a food processor with the salt, garlic and spices. Puree, adding the olive oil and lemon juice as needed to lubricate.

Push through a fine mesh strainer, pressing hard on the solids. Transfer to a clean jar and add just enough olive oil to cover. Screw on lid, shake well and refrigerate. Stir before using. Flavors will meld and improve over time.