



Harissa

30 minutes

A spicy sauce that is great on salads and other dressings. It is potent, so use sparingly. Harissa can be refrigerated for up to a month.

Ingredients

- 15 dried arbol chiles
- 2 dried guajillo chiles
- 1 dried ancho chile
- 1 TB cumin seeds
- 1-1/2 tsp coriander seeds
- 3 garlic cloves smashed
- 2 TB fresh lemon juice
- 1 TB white wine vinegar
- 1 TB tomato paste
- 1-1/2 tsp smoked Spanish paprika
- 1 tsp salt
- ¾ cup olive oil, divided

Directions

1. Place chiles in a bowl and cover with boiling water. Cover with plastic wrap and let sit for 15-20 minutes. Drain and remove seeds (use gloves).
2. Toast cumin and coriander seeds in a small skillet until very fragrant, about 3 minutes. Transfer to a food processor, add garlic and pulse until it forms a paste.
3. Add chiles, lemon juice, vinegar, tomato paste, paprika and salt. Pulse until mostly smooth.
4. With motor running, stream in ½ cup olive oil until well incorporated.
5. Run paste through food mill.
6. Place the harissa in a jar or bowl and cover with olive oil. Refrigerate until use.