

Spicy Green Harissa.

* Harissa can be made 5 days ahead. Press a piece of plastic wrap directly onto surface of harissa. Cover and chill.

Yields: MAKES ABOUT 1 1/2 CUPS

Ingredients

- 2 tablespoons cumin seeds or 1 teaspoon dried cumin
- 1 cup fresh cilantro
- 1/2 cup parsley
- 2 jalapenos, seeded if desired (or leave in just a few seeds)
- 2 green onions
- 1 clove garlic, minced or grated
- 1/3 cup green olives (optional, these are not traditional)
- 1/2 teaspoon salt
- 1/2-3/4 cup olive oil
- juice of 1 lemon

Instructions

Lightly toast the cumin seeds in a small skillet over medium heat, stirring often until fragrant, 2-3 minutes; let cool.

Add the seeds to a food processor or high powdered blender and puree the seeds with the cilantro, parsley, jalapenos, garlic, green onions, green olives (if using), olive oil, lemon juice, and salt until smooth. Store in a sealed glass jar or container.

- Preparation time: 7 minutes
- Cook time: 3 minutes
- Total time: 10 minutes

