



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Easy Red Pepper Dip –**

**1 cup of pomegranate juice**

**1 package whole-wheat pitas, 1 pita torn into 1-inch pieces**

**½ cup walnuts, toasted**

**¾ tsp. paprika**

**½ tsp. ground cumin**

**½ tsp. cayenne pepper**

**1 jar (16 oz.) roasted red peppers, drained, rinsed and roughly chopped**

**1 tsp. fresh lemon juice**

**½ cup extra-virgin olive oil**

**Coarse salt**

**1. In a medium skillet, simmer pomegranate juice over medium-high heat until thick, syrupy and beginning to brown slightly around the edges, about 13 minutes (you should have about 2 tbl. syrup).**

**2. Meanwhile, in a food processor, process torn pita until coarse crumbs form. Add walnuts, paprika, cumin and cayenne and process until finely chopped. Add peppers, lemon juice and syrup and process until mixture is a smooth paste. With machine running, slowly pour oil through feed tube and process until combined. Season with salt and serve with the remaining pitas, toasted and cut into wedges.**

***Credit: Martha Stewart Living***