

Chef John Alexander's Saucy Super Bowl

(not your mama's chips and dip!)

AJVAR

8 RED BELL PEPPERS
1 EGGPLANT
½ WHITE ONION(CUT IN 1/4)
6 CLOVES ROSTED GARLIC
LEMON JUICE
CHILI FLAKE
SALT AND PEPPER
OLIVE OIL

Roasted red pepper sauce – fantastic
dip with pita bread



PRE HEAT OVEN TO 450-475

COAT PEPPERS, ONION AND EGGPLANT WITH OIL, SEASON WITH SALT AND PEPPER.
ROAST IN OVEN (EGGPLANT CUT SIDE DOWN) TO 30-45 MIN OR UNTIL TENDER. PLACE
IN HEAT RESISTANT BOWL AND COVER WITH PLASTIC FOR 10-15 MIN. PEEL SKIN OFF
PEPPERS AND REMOVE PITH AND SEEDS, DO THE SAME TO EGGPLANT, PLACE ALL

CHERMOULA

Chermoula is a Moroccan marinade or sauce – often
used on fish, but Chef John used it on chicken wings

20- CLOVES GARLIC
2 TBS CUMMIN SEED TOASTED AND GROUND
2 TBS CORRIANDER SEED TOASTED AND GROUND
PINCH SAFFRON (tumeric if no saffron)
16 oz EXTRA VIRGIN OLIVE OIL
JUICE OF ten LEMON approx 2 ¼ CUP
TEN RED DRIED CHILI PEPPERS
2 TSP SALT
1 bunch CHOPPED CILANTRO

Add the saffron to the lemon juice bring to a simmer until juice is bright yellow, in robot
and coupe add the garlic, cumin, coriander and chilies and puree add lemon juice and
slowly incorporate the oil to emulsify. Stir in the chopped cilantro

HARRISA

75 DRIED CHILIES approx ½ pound (stems removed)
20 CLOVES GARLIC
2 TSP SALT
10 TSP CROUND CUMIN
5 TSP GROUND CORRIANDER
4 CUP. EVO

Harrisa can be used as a marinade,
dip, or sauce. It is **hot**, but not
overwhelming. It pairs well with a
cool yogurt style dip like Tzatziki.

(note: the dried chilis were reconstituted in
simmering water for about 15 minutes)

MIX INTO PASTE IN FOOD PROCESSOR

Sponsored by
dacor
The Life of the Kitchen.®

Located at
Urner's
4110 Wible Road • 396-8400