



Spicy-Lemony Dip



Vegan

Makes about 12 oz

I once heard John Bon Jovi in an interview say that he wishes he was the one who wrote Knockin' on Heaven's Doors (Bob Dylan). I share this with you because I feel exactly the same about this recipe.

It came from a fantastic chef in Israel - Erez Golko (I enjoy his work and spirit tremendously).

When I was looking for a spicy spread - as I wanted something new and different than my usual middle eastern Zhug - I knew Erez would have the answer for me.

This recipe will enrich and uplift so many of your dishes (and your mood, as well). Sometimes I even find myself eating it straight from the jar.

It is so easy to make and even easier to store for many weeks to come.

- ♥ 3 (or less) green hot peppers- washed and stems removed. You can keep the seeds if you like it hot hot hot like me, or remove the seeds for less heat. I use Serrano and/or Jalapenos
- ♥ 4 garlic cloves - peeled
- ♥ mint (bunch) - washed and leaves removed from the stem
- ♥ Italian parsley (bunch) - washed
- ♥ cilantro (bunch) - washed
- ♥ 1 lemon (cut to quarters) - yes, keep the peel on!
- ♥ ½ tsp. black pepper
- ♥ ½ tsp. salt
- ♥ ½ sumac (a lovely tangy-lemony taste spice)
- ♥ olive oil

1. Place all the ingredients in your food processor, excluding the olive oil. Please note that you could always start with only 1 or 2 hot peppers and add a second or a third one if desiring spicier.
2. Pulse lightly and start adding the olive oil slowly until you get a pesto sauce consistency.
3. Taste and adjust as needed.
4. Transfer to a mason jar and keep refrigerated. That's it!

- Perfect as a spread, sauce, added to roasted veggies, or a fish dish.
- Great to freeze in small portions or cubes and even to divide into small jars as gifts.