

## 1. Red Bell Pepper Spread, makes about 2 cups

*The peppers should get grilled or blackened in the skillet, and will steam and soften with the lid on. The spread is a beguiling blend of peppers, walnuts and chilies.*

### INGREDIENTS

- 2 tbsp olive oil
- 2 large red bell peppers, seeds removed, quartered
- 3 cloves garlic, peeled and sliced thin
- 1 cup walnuts, toasted
- 1 tbsp lemon juice
- salt and pepper, berbere spice,  
cayenne or red pepper flakes

### DIRECTIONS

2. Using a 9-10 inch skillet with lid, add oil to the skillet and
3. heat over medium-high heat. Place peppers skin side down; cover and cook on medium-high heat, without turning peppers until skins are charred and flesh is very soft, about 20 minutes. You should hear sizzling as moisture condenses on the lid and drips into the pan.
4. When peppers are very soft with charred skins, add garlic and cook a few minutes to lightly toast the garlic. Remove pan from heat and let peppers cool a little. Place peppers (with skin) and garlic, walnuts and lemon juice in a blender or food processor. Whirl until smooth and mixture starts to become a creamy-red color and is a spreadable consistency. Add a little olive oil to thin if needed. Season with salt, pepper, and berbere or red pepper flakes. Adjust lemon juice for a little tangy-ness.

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