

Homemade Harissa



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Recipe by: Laura Vitale

Makes about 12 ounces

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

- 2 Arbol Chiles
- 8 Guajillo Chiles
- 2 Ancho Chiles
- 1 Roasted Pepper (see notes)
- 4 Cloves of Garlic
- 2 Tbsp of Lemon Juice
- 2 Tbsp of Tomato Paste
- 1/2 cup of Olive Oil
- 1 Tbsp of Cumin Seeds
- 1 Tbsp of Coriander Seeds
- Salt to taste, I used 3 tsp of Coarse Kosher Salt

1) Clean your guajillo and ancho chiles by splitting them in half with your fingers and removing all the seeds and ribs (I leave the arbol whole for extra heat) wash them well, set them aside while you bring a small pot of water to a boil, once there, remove from the heat, add the chiles (including arbol) and let them steep for 20 minutes.

2) In a small skillet, add the whole spices and toast over medium heat until fragrant, add to a mortar and pestle and grind until pulverized, set aside.

3) In a food processor, add the roasted pepper and garlic and pulse until mostly pureed, then add the steeped chiles (make sure you drain them well before adding them) ground spices, lemon juice and salt, while pureeing stream in the olive oil and continue to blend until smooth, taste and adjust the seasoning to taste (add a bit more lemon juice if you'd like, I usually do) and store in an airtight container in the fridge for about 4 days or in the freezer (in an ice cube tray making sure to top each one with olive oil) for a couple months.



NOTES: If you're not going to be roasting your own bell pepper, but a jar but make sure you buy the kind packed in water not marinade. If you plan on using pre-ground spices, add 2 tsp of each instead of 1 Tbsp.