

### **MUHAMMARA (Pepper paste with walnuts)**

This recipe was provided by Hagop S. Atamian when doing my postdoc in UC Davis (CA)  
<https://www.chapman.edu/our-faculty/hagop-atamian>

#### Ingredients:

- 2 cups of walnuts
- 1 cup of bread or toast crumbs
- 2 tbs red chili powder soaked in water for 2 hours
- 1tbs onion grated
- 2tbs pepper paste
- 1tbs cumin
- 1 cup of olive oil
- 2 tbs lemon juice ore pomegranate syrup

#### Preparation:

- Grind the walnuts
- Add the breadcrumbs, onions, red pepper, pepper paste, cumin, and lemon juice
- Add the oil in a drizzle and mix until a hot smooth spread