

Charmoula

1 T toasted cumin seeds
1 T toasted coriander seeds
2 T sweet paprika
1 t freshly ground black pepper
1/2 t kosher salt
1/4 t cayenne pepper
3 cloves garlic, mashed
2 T water
1 T fresh lemon juice
1/4 cup virgin olive oil

Grind the cumin and coriander together with a morter and pestle or in a spice grinder. Transfer to a small bowl and add the paprika, black pepper, salt and cayenne. Stir to combine. Add the garlic and stir, mashing with the back of a wood spoon until a paste is formed. Add the water and lemon juice; stir until a thick, smooth paste forms. Add the olive oil and stir until incorporated.

Makes 1/2 cup.

From Joan Fromowitz – 7/11/06