

Harissa

This is a traditional North African hot paste without one ingredient that was in the first version I got to taste—hashish, since that is illegal in the USA. In much of Morocco using hashish in cooking is also not legal.

As a teenager I got to taste it made with hashish at my Moroccan Jewish friend Lawrence's house. The flavor was incredible, though there was not enough of the drug in the dish to do anything more than calm the burning in my throat from the spiciness of the hot peppers used.

If you do not want to make your own, jarred Harissa can be found in specialty food shops or on-line.

1 oz	dried hot red chiles, destemmed
2 cups	boiling water
1/2 Tbs	garlic minced
1/2 rd tsp	cumin
1/4 rd Tbs	kosher salt
1/4 rd Tbs	coriander
scant 1/4 cup	extra-virgin olive oil

Procedure

- Pour boiling water over the chile peppers. Let steep for 2 hours.
- Drain peppers and put in a food processor with all the other ingredients, EXCEPT the olive oil. As the processor runs, slowly add the oil. Result should be a paste.

Yield: approximately 1/2 cup