

Creamy Roasted Red Pepper Sauce

Prep to table: 25 minutes | Serves: 4

Inspired by the ever-vivacious Middle Eastern Muhammara sauce, this creamy smokey sauce is one of my favorites. Red peppers, once roasted, become creamy in a casually cool smokey sort of way. I caved and settled with regular molasses instead of the traditional pomegranate molasses. Nothing was lost, besides potential frustration in the grocery store line. Choose your own adventure when it comes to adding water. Use less water for a thicker dip-type thing, and add more water for something a little more drizzly.

Ingredients:

- 3 Tablespoons olive oil
- 2 large roasted red bell peppers (jarred or home-roasted)
- 1 cup roasted walnuts
- 1 Tablespoon molasses
- 2 Tablespoons lemon juice
- ¼ cup oats
- 2 teaspoons chile powder
- ½ teaspoon cumin
- 1/8 teaspoon cayenne pepper
- ½ teaspoon salt
- 2-5 Tablespoons water

Serving suggestions:

- Chili flakes
- Fresh parsley

How to:

1. **Place** all ingredients in a high-powered blender
2. **Blend** the living daylights out of it
3. **Serve** topped with chili flakes and fresh parsley over roasted vegetables or in a dipping bowl with crudité and pita