

# STONEWALL RESORT

CLOSE TO NATURE. FAR FROM  
ORDINARY.

## ROASTED RED PEPPER DIP

Yield: 2 ½ Cups

### Ingredients

- 4 Large red bell peppers
- 2 T Olive oil
- 2 tsp Ground cumin
- 3 Garlic cloves, minced
- 1 T Robust-flavored (dark) molasses
- Pinch of cayenne pepper

### Preparation:

1. Char peppers over gas flame or in broiler until blackened on all sides. Enclose in a paper bag. Let stand 10 minutes. Peel, seed, and coarsely chop peppers. Transfer peppers to processor.
2. Heat 2 tablespoons olive oil in heavy medium skillet over medium heat. Add chopped onion and sauté until tender and golden, about 6 minutes. Add ground cumin and minced garlic; stir 1 minute.
3. Transfer onion mixture to processor with bell peppers. Add pomegranate molasses, dark molasses, and cayenne pepper. Using on/off turns, process until coarse puree forms. Season red pepper dip to taste with salt and pepper. Refrigerate at least 2 hours and up to 1 day to blend flavors