

Einat Admony's Roasted Pepper Tahini

Adapted by Judy Matthews from Einat Admony's "The Balaboosta Maven"

- 2 large red, yellow or orange peppers
- 1 cup tahini
- 2 garlic cloves, finely chopped
- ¼ cup lemon juice
- 1 Tablespoon or so of chopped preserved lemon (optional)
- ½ cup water
- 2 teaspoons salt
- ½ teaspoon sugar
- 1 teaspoon sweet or smoked paprika

1. Place the peppers directly on a hot grill or under a broiler and roast until the skin is charred on all sides, about 20 minutes. (Alternatively preheat oven to 425 degrees, cut peppers in half from top to bottom, scrape off the seeds, and roast, skin sides up until skin is charred, about 20 – 25 minutes.)

Remove from oven, cover with a towel and let cool completely.

2. Remove skin from the peppers and scrape off all seeds. Slice the peppers into chunks and place in a food processor. Add the rest of the ingredients. Process until the mixture is smooth and creamy. Serve at room temperature.