

Roasted Red Pepper and Tahini Dip

Adapted by Judy Matthews

1 cup (approximately 3 or 4 peppers) roasted, peeled and seeded red peppers (orange and yellow peppers may be substituted)

2 garlic cloves, minced

1 Tablespoon or so chopped preserved lemon (optional)

2 Tablespoons tahini

2 Tablespoons tomato paste

2 teaspoons smoked paprika

¼ cup olive oil

Juice of one lemon

About 6 leaves of fresh basil (or 1 teaspoon dried basil)

¼ teaspoon salt, or to taste

Cut up peppers into pieces. Place peppers and rest of ingredients in food processor and puree. Chill and serve with veggies and pita.