



## FATTOUSH

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30 MINUTES

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**S**plitting open pita rounds and brushing them generously with seasoned olive oil before toasting gave us thin, crisp pieces packed with flavor. Pickled grapes are not a common fattoush ingredient, but we loved their sweet-tart flavor and succulent texture in the salad. Both the pita and the grapes can be prepared a day in

advance; store the pita in an airtight container to keep it fresh. Sumac has earthy, citrusy notes, and pomegranate molasses is tangy and lightly fruity in taste. Both ingredients are optional, but they give the fattoush complexity and a distinct Middle Eastern character.

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*Don't combine the salad ingredients until just before serving or the pita chips will get soggy.*

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**INGREDIENTS**


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<b>1</b>	POUND SEEDLESS RED GRAPES, HALVED
$\frac{3}{4}$	CUP CIDER VINEGAR
	KOSHER SALT AND GROUND BLACK PEPPER
<b>10</b>	TABLESPOONS EXTRA-VIRGIN OLIVE OIL, DIVIDED
<b>3</b>	GARLIC CLOVES, FINELY GRATED
<b>2</b>	TEASPOONS GROUND CUMIN
$\frac{1}{2}$ - $\frac{3}{4}$	TEASPOON RED PEPPER FLAKES
<b>2</b>	8-INCH PITA BREAD ROUNDS, EACH SPLIT INTO 2 ROUNDS
$\frac{1}{2}$	CUP PLAIN WHOLE-MILK YOGURT
$\frac{1}{2}$	CUP FINELY CHOPPED FRESH DILL
<b>1</b>	TABLESPOON POMEGRANATE MOLASSES (OPTIONAL)
<b>2</b>	TEASPOONS GROUND SUMAC (OPTIONAL)
<b>1</b>	ENGLISH CUCUMBER, QUARTERED LENGTHWISE, THINLY SLICED
<b>1</b>	6- TO 7-OUNCE ROMAINE HEART, CHOPPED INTO BITE-SIZE PIECES
<b>1</b>	CUP FRESH MINT LEAVES, FINELY CHOPPED

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**DIRECTIONS**


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Heat the oven to 400°F with a rack in the middle position. In a medium bowl, stir together the grapes, vinegar and  $\frac{1}{2}$  teaspoon salt. Cover and refrigerate.

In a small bowl, stir together 6 tablespoons of the oil, the garlic, cumin and pepper flakes. Arrange the pita rounds rough side up on a rimmed baking sheet, then brush each with the flavored oil, using all 6 tablespoons. Sprinkle with salt and pepper. Bake until browned and crisp, 10 to 12 minutes. Set aside to cool. When cool enough to handle, break into bite-size pieces.

Drain the grapes, reserving the pickling liquid. In a large bowl, combine the remaining 4 tablespoons of oil, the yogurt, dill, molasses and sumac, if using, 1 teaspoon salt and 1 teaspoon pepper. Add the reserved pickling liquid and whisk well. Add the cucumber, romaine, mint, pickled grapes and pita pieces. Toss until evenly coated.