

Red Harissa

(Makes about 3 cups.) Serve this bight spicy puree with kebabs or grilled shrimp.

3 large red peppers

2 ½ T. white wine vinegar

4 garlic cloves, crushed

2 red jalapenos or Fresno chiles, stemmed, seeded, chopped

1 t. ground cumin

1 t. kosher salt plus more for seasoning

¼ t. freshly ground black pepper plus more for seasoning

¼ c. extra-virgin olive oil

Roast peppers in broiler or directly over gas flame, turning occasionally, until charred all over. Transfer to a large bowl, cover, and let stand 15 minutes. Stem, peel, and seed peppers; coarsely chop. Place peppers, next four ingredients, 1 t. salt, and ¼ t. pepper in a food processor. Pruee until very smooth. With machine running, gradually add oil. Season to taste with additional salt and pepper, if desired.

Green Harissa

(Makes ½ cup) Use this sauce with chicken, fish, or lamb.

1 cup chopped fresh cilantro

1 cup chopped spinach

¼ cup extra-virgin olive oil

1 garlic clove, minced

1 serrano chile, seeded, minced

¼ t. ground coriander

¼ t. ground cumin

Kosher salt

Combine first 7 ingredients in a food processor and puree until smooth. Season harissa to taste with salt.