

ROASTED RED PEPPER-WALNUT DIP WITH POMEGRANATE

(from Martha Stewart)

4 pitted dates

3 chopped roasted red peppers

1/2 cup pomegranate juice (see my comments)

1/2 cup toasted walnuts

1/2 teaspoon red-pepper flakes

2 tablespoons extra-virgin olive oil

Coarse salt and freshly ground pepper

Pomegranate seeds (optional)

Soak dates in hot water until softened, about 10 minutes; drain. Pulse dates, red peppers, pomegranate juice, walnuts, and red-pepper flakes in food processor until smooth. With machine running, slowly add olive oil until thoroughly combined. Season with salt and pepper.

Dip can be stored in refrigerator in an airtight container up to 3 days.

Garnish with pomegranate seeds, if so desired.