

MOROCCAN CARROT SALAD

1 TBSLP CUP HARISSA (SEE NOTE)

2 TBSLP FRESH LEMON JUICE

1/4 EXTRA-VIRGIN OLIVE OIL

SALT

FRESHLY GROUND PEPPER

2 LBS CARROTS, JULIENNED ON A MANDOLINE OR COARSELY SHREDDED IN A FOOD PROCESSOR (6 CUPS)

1/2 CUPS RAISINS

1/2 CUPS FLAT-LEAF PARSLEY LEAVES

1/4 LB POUND FETA, CRUMBLD

IN A LARGE BOWL, WHISK THE HARISSA WITH THE LEMON JUICE. GRADUALLY WHISK IN THE OLIVE OIL AND SEASON WITH SALT AND PEPPER.

ADD THE CARROTS, RAISINS, PARSLEY AND FETA TO THE DRESSING AND TOSS WELL. SERVE LIGHTLY CHILLED OR AT ROOM TEMPERATURE.

MAKE AHEAD

THE CARROT SALAD CAN BE MADE WITHOUT THE FETA AND PARSLEY AND REFRIGERATED FOR UP TO 6 HOURS; ADD THE FETA AND PARSLEY JUST BEFORE SERVING. THE LEMON DRESSING CAN BE REFRIGERATED OVERNIGHT.

HARISSA PASTE:

10-12 DRIED RED CHILI PEPPERS

3 CLOVES GARLIC, MINCED

1/2 TEASPOON SALT

2 TABLESPOONS OLIVE OIL

1 TEASPOON GROUND CORIANDER

1 TEASPOON GROUND CARAWAY SEEDS

1/2 TEASPOON CUMIN

SOAK THE DRIED CHILIES IN HOT WATER FOR 30 MINUTES. DRAIN. REMOVE STEMS AND SEEDS.

IN A FOOD PROCESSOR COMBINE CHILI PEPPERS, GARLIC, SALT, AND OLIVE OIL. BLEND.

ADD REMAINING SPICES AND BLEND TO FORM A SMOOTH PASTE.

NOTE: HARISSA IS A CHILE PASTE USED IN TUNISIA AND MOROCCO. IT IS AVAILABLE IN JARS AND TUBES FROM SPECIALTY FOOD SHOPS.

PRESENTED BY: CHEF EMMA CURRIE