

Harissia I

From Baroness Lady Genievieve de'Charbonneau
Recipe adapted upon from "Moroccan Cuisine over the centuries"

2 cups hot dried chili peppers
6 cloves garlic, peeled and minced
4 tbs. Kosher salt
6 tbs. Coriander seeds (can substitute powered)
4 tbs. Cumin seeds (can substitute powered)
8-10 tbs. Olive oil

Remove stems & seeds from chili peppers, place in warm water until soft. Pound Garlic and 2 tbs. Salt together in a mortar until you have a paste, remove and reserve. Take Chili Peppers and pound into a paste with remaining Salt. Add this to the reserved Garlic. Combine Coriander and Cumin seeds pound into paste in mortar, then add to the reserved mixture. Combine mixture with olive oil and pound into a paste in the mortar. This can be kept indefinitely in a refrigerator in a sealed jar.

Sideboard: This is good as a spice condiment, added to soup, or to marinade meat.

Harissia II

From Baroness Lady Genievieve de'Charbonneau
Recipe adapted upon from
"Moroccan Cuisine over the centuries" 1965

½ cup dried chili peppers
¼ teaspoon ginger
2 cloves garlic
2 tsp. powdered cumin
½ teaspoon powdered coriander
Kosher salt olive oil

Mix together in a food processor until you have a paste. Place in sterile Mason jar and refrigerate until you are ready to use it. Will keep up to 6 months.

Sideboard: This is good as a spice condiment, added to soup, or to marinade meat.