

Harissa

1/4 cup tomato paste

1 tablespoon plus **1** teaspoon dried crushed red pepper (more if you like it spicy. I generally use 2 tablespoons if I'm making it extra hot)

3/4 teaspoon cayenne pepper (more if you like it really spicy but be very careful here, this is where the real heat comes from)

1 cup olive oil

1/2 cup red wine vinegar

6 green onions, chopped

salt to taste

1 small red onion, chopped

2 large garlic cloves, minced

Combine tomato paste, crushed red pepper and cayenne pepper in bowl. Gradually whisk in oil. Whisk in vinegar. Mix in onions and garlic. Season generously with salt and pepper. (Can be prepared 8 hours ahead. Let stand at room temperature. Stir harissa well before using.)