

Moroccan Sauce



Preparation Time: 5 minutes

Cook Time: 15 minutes

Servings: Makes about 1-1/2 cups

Ingredients:

Discover the flavors of North Africa in this zesty sauce made with fiery-hot harissa, a traditional seasoning for couscous. If harissa is not available, substitute 1 tablespoon pimenton (smoked Spanish paprika). Alaska Pollock, cod, halibut, salmon, crab and scallops are best paired with this sauce.

1-1/2 Tablespoons minced fresh garlic

1/2 cup olive oil

1/2 cup unsalted butter

2 Tablespoons harissa paste

1-1/2 Tablespoons fresh lemon juice*

Sea salt and freshly cracked black pepper, to taste

2 Tablespoons coarsely chopped Italian parsley

2 Tablespoons marcona almonds, if desired

Description:

Place the garlic, olive oil and butter into a small saucepan over low heat. Cook until the garlic begins to soften, about 10 minutes.

Whisk in the harissa paste and lemon juice; continue cooking 2 to 3 minutes more. Season to taste with salt and pepper. Garnish with parsley and almonds, if desired.

*1 to 2 Tablespoons sherry may be substituted for lemon juice.