

Dukka: An Egyptian Spice Mix

2/3 cup sliced almonds (or other nuts, sliced or chopped. Hazelnuts are original to the recipe.)

½ cup sesame seeds

2 tablespoons coriander seeds

2 tablespoons cumin seeds

1 tablespoons ground pepper (or, to taste)

1 teaspoon sea salt

*(During following steps, watch carefully, as the nuts and seeds will burn quickly.)

On a large baking sheet, bake nuts at 350 degrees for 2-3 minutes until golden brown.

In dry skillet, toast sesame seeds until golden and fragrant. Remove to bowl.

In same skillet, toast remaining seeds until fragrant. They will begin to pop in about 30 seconds.

Remove from heat. Cool a few minutes, then lightly grind in a food processor. (I use a dedicated coffee grinder.)

Mix with sesame seeds and nuts. Season with salt and pepper.

Dip pita or other bread into olive oil, then into dukka.

Enjoyed throughout the Middle-East, dukka is also wonderful sprinkled over roasted vegetables, salads, hummus, or rice! The co-authors of the Jerusalem Cookbook offer the following variations and/or additions to the above ingredients: 2 tablespoons toasted sunflower seeds, 1 teaspoon fennel seeds, 1 teaspoon sweet paprika. The ingredient amounts vary as well. Experiment to find your own favorite mixture and try it in many different ways!

This recipe makes about 1 cup. It can be prepared ahead of time and stored in an airtight jar for about a week.