

MOROCCAN SAUCE



prep time: 10 cook time: 15 servings: 4

INGREDIENTS

1½ Tablespoons minced fresh garlic
½ cup olive oil
½ cup unsalted butter
2 Tablespoons harissa paste
1½ 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

DIRECTIONS

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.

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.

Makes about 1½ cups.



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