

# [ArmadilloPepper.com](http://ArmadilloPepper.com)

## Zhug (Hot Relish) Recipe

Yield: 1 servings

- 3 Cardamom pods
- 1 ts Black peppercorns
- 1 ts Caraway seeds
- 4 Hot chilis (more if desired)
- 1 1/2 c Coriander sprigs
  - washed and drained
- 6 Garlic cloves
- 1/2 ts Salt
- 1/4 c -Cold water

Place cardamom pods, peppercorns and caraway seeds in jar of blender and blend to a coarse powder.

Cut stems from chilis, leaving rest of chili intact. Add to blender jar with remaining ingredients and blend to a coarse puree.

Turn into a small saucepan and bring to the boil. Simmer uncovered for 10 minutes, then place in a jar, seal and store in refrigerator. Use as a bread dip or as specified in recipes.

*Recipe via Meal-Master (tm) v8.05*

*Source: The Complete Middle East Cookbook by Tess Mallos Typed for you by Karen Mintzias*