

Charif (Hot Sauce)

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  05
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Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free

Source: The Heimishe
Kitchen (Nitra Cookbook)

Cuisines: Israeli

Charif means sharp in Hebrew, and this blend is one of the most popular hot sauces in Israel today. Often served with **pita** either on its own or as the base for your falafel.

Ingredients (8)

Main ingredients

- 4 large tomatoes
- 1/3 cup oil
- 3 teaspoons vinegar (*optional, use distilled if gluten is a concern*)
- 1/4 teaspoon cumin (*optional*)

- 1/2 teaspoon cayenne pepper (*optional*)
 - 4 cloves garlic or 4 cubes **Gefen Frozen Garlic**
 - 1 teaspoon salt
 - 1 teaspoon sugar (*optional*)
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Start Cooking

Combine

1. Purée all ingredients in blender or food processor for two to three minutes.

Credit

Photography and Styling by Baila Rochel Leiner