

shakshuka

@wendyellenthomas.com via David Liebowitz and Jerusalem ckbook

Serves 6-8

Start with large oven-proof frying pan if intending to finish in oven

Heat: 3T olive oil

Add: 2 red peppers diced
1 green pepper diced
1 yellow onion diced
3 cloves garlic minced

Cook: for 10 minutes on medium till softened-add a little more oil if needed

Add: 1 tsp sweet or smoked paprika
1 tsp crushed caraway seeds ($\frac{3}{4}$ tsp ground)
1 tsp crushed cumin seed ($\frac{3}{4}$ tsp ground)
 $\frac{1}{2}$ tsp ground turmeric
1 tsp salt
 $\frac{1}{2}$ tsp ground pepper (I used white)

Cook: for several minutes to release fragrance

Add: 3 cans diced tomatoes and bring temp back up

Add: 1 tsp cider vinegar
2 tsp honey

Simmer for 8-10 minutes till sauce thickens

Here is where I let it cool and put it in the fridge overnight. This way it was easy to pull out for brunch the next day and it gets a day to do it's flavor development magic.

Or continue:

Top tomato base with 4oz feta (or shred a mild cheese on top)
Make small indents with the back of a soup spoon and add 6-8 eggs.

Bake: Place frying pan in the oven at °375 and cook eggs 8-12 minutes. KEEP AN EYE ON THEM- THEY CAN OVERCOOK IN A MINUTE!
(OR- as DL suggests you can cook eggs covered on the stovetop)

Pull from the oven and serve ideally in shallow bowls. Garnish with sour cream or crème fraiche if desired. Try some greens in the bottom of the bowl if you'd like.

Serve with crusty bread- maybe even give it a little garlic rub

PS- Always taste and make it your own- a little more salt and pepper? A squeeze of lemon? A little more spicy cayenne?