



HARISSA ROAST CHICKEN

INGREDIENTS

- 1 whole chicken (about 4 pounds)
- 1 tablespoon kosher salt
- 1 tablespoon celery seeds
- 2 tablespoons harissa

DIRECTIONS

1. Put the chicken breast side down on a cutting board. Using kitchen shears, cut along one side of the backbone, then the other, and remove it. (Discard the backbone or save for chicken stock). Flip the chicken over so the breast side is up and press hard on the breastbone to make the chicken as flat as possible.
2. Season the chicken all over with the salt and celery seeds. Rub well with the harissa. Cover loosely with plastic wrap and let rest in the refrigerator for at least 4 hours or up to overnight.
3. Preheat the oven to 400°F. Place a rack inside a roasting pan. Put the chicken on the rack and roast until cooked through and the spices are browned and fragrant, about 35 minutes (an instant-read thermometer should read 165°F).

HARISSA

1. Combine ½ cup ground Aleppo pepper, 1 garlic clove, 1½ tablespoons red wine vinegar, 1 teaspoon ground cumin, a pinch each of ground coriander and ground caraway, and ¼ teaspoon kosher salt.
2. Blend in a food processor to a coarse puree. Add ¼ cup canola oil and process for another few seconds. Stop short of making it perfectly smooth.
3. Refrigerated harissa will keep 2 weeks.

QUICK TEHINA SAUCE

INGREDIENTS

- 1 garlic clove
- 1 (16-ounce) jar tehina
- Juice of 1 lemon
- 1 teaspoon ground cumin
- 1 tablespoon kosher salt
- 1 to 1½ cups ice water

DIRECTIONS

1. Nick off a piece of the garlic (about a quarter of the clove) and drop it into the bowl of a food processor.
2. Squeeze the lemon juice into the bowl.
3. Pour the tehina on top, making sure to scrape it all out of the container, and add the cumin and salt.
4. Process until the mixture looks peanut buttery, about 1 minute, then stream in the ice water a little at a time with the motor running. Process until the mixture is smooth and creamy and lightens to the color of dry sand. Now you have Quick Tehina Sauce!

Note, to make Hummus:

Add 2 15-oz. cans of drained and rinsed chickpeas to the sauce and process for about 3 minutes, scraping the sides of the bowl as you go, until the chickpeas are completely processed and the hummus is smooth and uniform in color.