

Hummus

Ingredients:

1½ cups Tahini (roasted, not raw)
¾ cup EVO Oil (plus more for garnish)
6 cloves Garlic, mashed and roughly chopped
6 (15 oz) cans of Chickpeas (Garbanzo Beans), drained
¾ cup Lemon juice, freshly squeezed
1½ cup Water
1½ tsp Kosher Salt

Garnishes: sprinkle of paprika, swirl of olive oil, toasted pine nuts, chopped parsley....

Directions:

In food processor, combine the tahini and olive oil and pulse until smooth.
Add the garlic, beans, lemon juice, water and salt.
Process until smooth, the longer you process the smoother the hummus will be.
Add more salt or lemon juice to taste.

Serve with pita chips, or raw vegetables.
We will do carrots and red bell pepper, and whatever else you chef's would like.

Note: To make creamier hummus, peel the membranes off the chickpeas before puree.
Drain chickpeas, rub vigorously between 2 large paper towels.
This will make it easier to remove membranes.