HUMMUS with Garlic and Ginger Serves 12

| Garbanzo beans (Chick peas) | 1 16oz can |
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| Garlic cloves | 2 large |
| Fresh lemon juice – to taste | 4-6 tbsp |
| Lemon zest | ½ lemon |
| Olive oil | 2 tbsp |
| Ginger, dry | 1 tsp |
| Tahini | ¼ cup |
| Soy sauce | 1½ tsp |
| Ground cumin | ½ tsp |
| Cayenne | "pinch" |
| Salt | ½ tsp |
| Plain yogurt (unsweetened) | ½ cup |
| Pita bread. | 1 pkg |
| Parsley - flat leaf | ½ bunch |

Place all ingredients in a food processor and process until smooth. Serve on pita bread with flat leaf parsley and sliced cucumber.