

Hummus



I first made this probably in the mid 80's when the Silver Palate Cookbook was all the rage and hummus was a novelty (and not sold in every convenience store in the world). We still buy it in the store, but nothing comes close to this extremely quick and easy recipe which was adapted by Pete from that classic. Delicious!

Ingredients:

4 Cup cooked (2.5 cans) garbanzo beans, drained
1/2 Cup tahini
1/3 Cup water
1/3 Cup olive oil
2 or 3 lemons juiced
4 or more garlic cloves
1.5 tsp salt
2 tsp ground cumin
freshly ground black pepper

1. Combine garbanzos, garlic, tahini, water, oil and juice of 2 lemon in the bowl of a food processor. Process until light, smooth and creamy, pausing once or twice to scrape down the sides of the bowl with a spatula.
2. Add salt, cumin and pepper to taste. You may add additional flavoring (roasted red peppers, artichokes, olives, basil, cilantro, etc.) and process to blend. Add additional lemon juice for correct texture. Taste and correct seasoning to your preference.
3. Scrape into storage container and refrigerate until ready to use.
4. Serve with pita wedges, fresh vegetables, etc.