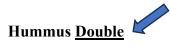
Hummus

- 1. 15 oz canned chickpeas
- 2. 1 oz lemon juice (less like $\frac{1}{2}$ a lemon)
- 3. 2 oz tahini
- 4. 1 oz garlic
- 5. 2 T Olive Oil
- 6. 1 t salt
- 7. $\frac{1}{2}$ t cumin
- 8. $1\frac{1}{4}$ oz water or juice from can
- 9. Paprika and olive oil for garnish

1. In the bowl of a food processor, add tahini and lemon juice. Let the processer run for 1 minutes, scraping sides as needed so everything is incorporated.

- 2. Add two tablespoons of the olive oil, garlic, cumin and salt and process some more.
- 3. Add chickpeas and puree until smooth.
- 4. Adjust seasoning, put in serving dish and garnish with olive oil and paprika.



- 1. 30 oz canned chickpeas, 2 cans
- 2. 2 oz lemon juice (1 lemon)
- 3. 4 oz tahini
- 4. 2 oz garlic
- 5. 4 T Olive Oil
- 6. 2 t salt
- 7. 1 t cumin
- 8. 2 1/2 oz water or juice from can
- 9. Paprika and olive oil for garnish

1. In the bowl of a food processor, add tahini and lemon juice. Let the processer run for 1 minutes, scraping sides as needed so everything is incorporated.

- 2. Add two tablespoons of the olive oil, garlic, cumin and salt and process some more.
- 3. Add chickpeas and puree until smooth.
- 4. Adjust seasoning, put in serving dish and garnish with olive oil and paprika.