

# HOMEMADE HUMMUS



A Mobile Market Recipe

Makes: 12 Servings

## Ingredients:

1/2 cup tahini (roasted, not raw)

1/4 cup extra virgin olive oil (plus more for garnishing)

2 garlic cloves, mashed and roughly chopped

2 (15-ounce) cans of chickpeas (garbanzo beans), drained

1/4 cup lemon juice, freshly squeezed

1/2 cup water

1/2 teaspoon kosher salt

Garnishes: A sprinkling of paprika, a swirl of olive oil, toasted pine nuts, and/or chopped parsley

\*May choose to serve with apples, crackers, raw dip carrots or celery, or with toasted pita bread.

\*To toast pita bread, cut the pita bread into triangles, brush with olive oil and toast for 10 minutes in a 375°F oven, turning them over half-way through the cooking.

## Instructions:

1. In a food processor, combine the tahini and olive oil and pulse until smooth.
2. Add the garlic, garbanzo beans, lemon juice, 1/2 cup water and 1/2 teaspoon of salt. Process until smooth. The longer you process in the food processor or blender, the smoother the hummus will be. Add more salt or lemon juice to taste.
3. Spoon into serving dish, swirl a little olive oil over the top and sprinkle with garnishes—a little paprika, toasted pine nuts, or chopped fresh parsley.

