

Hummus

Servings: 2

Source: "The Best International Recipe" p. 407

Ingredients

- 1 (15 oz) can Chickpeas, Drained And Rinsed
- ¼ cup Tahini
- ¼ cup Extra-Virgin Olive Oil
- ¼ cup Water
- 3 Lemon Juice
- 1 medium Garlic Clove, Minced Or Pressed Through Press
- ¾ teaspoons Salt
- Cayenne Pepper

Method

Process all of the ingredients, including cayenne to taste, together in a food processor until smooth, about 40 seconds, scraping down the sides of the bowl as needed. Transfer the hummus to a serving bowl, cover with plastic wrap, and chill until the flavors meld, at least 30 minutes. Serve cold. (The hummus can be refrigerated in an airtight container for up to 2 days.)

Garnish the hummus with a drizzle of olive oil, black olives, pomegranate seeds, ground cumin, or additional cayenne pepper. Serve with Pita Chips.