

ROASTED RED PEPPER HUMMUS

3 c. canned chick peas

¼ c. sesame butter

¼ - ½ c. lemon juice

2-3 cloves garlic

¾ tsp. salt

½ c. chopped drained roasted red pepper (from a jar)

Drain chick peas, reserving liquid, and place in a food processor. Puree. Add sesame butter and lemon juice alternately, while continuing to puree. Add garlic and salt and roasted red pepper. Blend until smooth. Can thin with some of chick pea juice for desired consistency. Place on rounds of cucumber and/or zucchini.