

Hummus

Category: Greek

Servings: 8

Rating: 10

Source: Fairwinds Dinner Group

Description:

Ingredients:

- .garlic 2 cloves
- ilemon juice 1/4 cup
- isesame tahini paste 1/2 cup
- lwater 1/2 cup
- :chick peas 3 cups canned, rinsed and drained
- :cumin 1 tablespoon
- lsalt to taste
- lolive oil 1-1/2 tablespoons
- lpaprika to taste
- lgreek olives for garnish
- ilemon slices for garnish
- lmint sprigs for garnish
- lpita bread

Instructions:

Process the garlic, lemon juice, and tahini in a food processor to a smooth paste. Add water and the chick peas and continue blending until the mixture is smooth and almost fluffy. Season with cumin and salt to taste.

Transfer the hummus to a serving bowl and drizzle the olive oil over top. Swirl with the tip of a knife and sprinkle with paprika. Serve with garnishes and pita bread.