



## HUMMUS

So much better than store bought and super easy to do. All you'll need is a food processor. If you have a small one or one of those small processor attachments for your blender, go with the recipe below. If you have a larger model (6-8 cups and up) you may want to double the recipe as it will produce a smoother hummus.

Makes 3-4 portions

¼ cup	Tahini (Sesame Paste)	Place in the bowl of your food processor.
¼ cup	Lemon juice, freshly squeezed	Add to the Tahini.
2	Garlic cloves, smashed	Peel the garlic and smash it on a cutting board with a flat object i.e. dough scraper, pan bottom, meat mallet etc.. Of course you can also use a garlic press but where is the fun in that . . . ? Add the garlic to the bowl.  Process for 1 minute.
1 can (15oz)	Chickpeas (Garbanzo)	Drain the chickpeas and add to the food processor.
1.5 tsp	Till's Rub	Add to the food processor.
½ tsp	Kosher Salt	Add to the food processor and let it run for 1 minute, scraping the sides halfway through.
3 tbsp	Olive Oil, extra virgin	With the processor running, drizzle the oil into the bowl.
2 tbsp	Water	With the machine still running, add the water to thin out your hummus. Continue to process for one more minute.  Move the hummus to a shallow dish. Drizzle with olive oil and sprinkle some rub on top as a garnish.  Serve with pita bread, chips or freshly cut vegetable sticks.

