



Ingredients

3 garlic cloves, minced
¼ cup fresh lemon juice
½ cup tahini
½ cup water

2 can chickpeas, drained and rinsed
1 tablespoon ground cumin
Kosher salt to taste
1 ½ tablespoons extra virgin olive oil

What To Do:

Process garlic, lemon juice and tahini in a food processor until well blended. Add water and chickpeas and continue to process until smooth. Add cumin, salt, and oil. Process until smooth, adding more olive oil to taste and to ensure smoothness.

Garnish with lemon wedges, more olive oil, a sprinkle of paprika or slivers of sun-dried tomatoes. Any one of them is wonderful.