

HUMMUS

Ingredients

- 2 cans 15-ounce, chickpeas (garbanzo beans) drained, liquid reserved
- 2 cloves garlic, minced
- 1½ tsp kosher salt
- ½ tsp ground cumin
- 1/3 C tahini, stirred well
- 5 T freshly squeezed lemon juice
- ¼ C extra-virgin olive oil, plus extra for service
- Powdered sumac and/or smoked paprika to taste, optional

Instructions

1. Place the chickpeas in the bowl of a food processor along with the garlic, salt and cumin. Process for 20 to 30 seconds. Scrape down the sides of the bowl, add the tahini and process for another 15 seconds.
2. Add the lemon juice and 1/4 cup of the reserved bean liquid and process for 20 seconds, then scrape down the sides of the bowl. With the processor running, drizzle in the olive oil and process another 20 seconds or until smooth.
3. To serve, transfer the hummus to a bowl and drizzle with additional olive oil and sprinkle with sumac or smoked paprika if desired.

Notes

1. Mediterranean sumac is not the same plant as American poison sumac. Its lemony flavor is kinda like a cross of lemon juice and paprika.