

HOOMUS

Recipe of Jeordie Rahaim
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Shake Tahini to mix thoroughly. Ensure fully mixed by stirring with spoon.

Prepare:

- 1-2 cloves garlic (not cut or minced)
- 1 lemon (to get at least 2 Tbs of juice) or more
- 1 can chickpeas, drained (e.g., Goya garbanzos)
- ½ cup Tahini

Into food processor, put:

- half of chickpeas
- a couple Tbs of tahini
- juice of half lemon

pulse a couple times

add:

- rest of tahini

process into paste

add:

- garlic cloves
- ¾ tsp salt
- rest of lemon juice
- rest of chickpeas

process until sort of soupy (adding lemon or water as needed)

After pour into plate, add a “line” of olive oil and sprinkle paprika