

Classic Hummus

Appetizer for 6; 30 minutes

Make flavor base

In a food processor, blend together tahini, liquid from chickpeas, lemon juice and zest, garlic and cumin until smooth and thoroughly mixed together.

Add chickpeas, finish

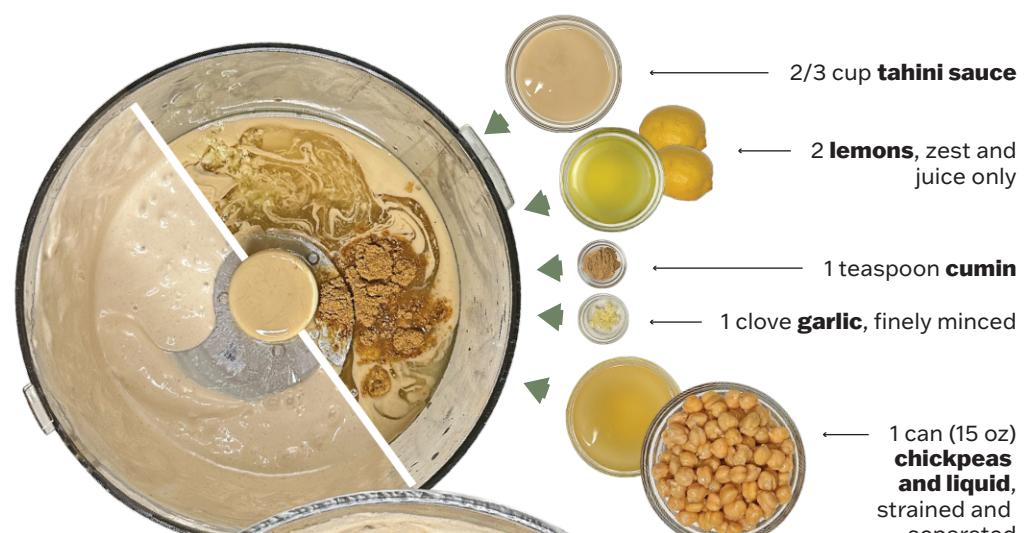
Add chickpeas to processor and blend until a creamy dip consistency is achieved. If necessary, add water to thin mixture. Salt to taste. Let rest 20 minutes for flavors to meld. Garnish with a drizzle of extra virgin olive oil and a sprinkle of smoked paprika. Serve with grilled or toasted pita bread cut into wedges.

More than just a dip

Hummus Pizza

On a pre-made pizza crust, layer hummus, red pepper, red onion, olives and Parmesan cheese. Bake at 425 degrees until crust is golden brown.

Justin Gilbert | For The Journal Gazette



For garnish
smoked paprika
extra virgin olive oil

For serving
6 to 8 pitas
grilled or toasted
and cut into wedges
or an assortment of
vegetables for dipping

