

Snow Day 2008

Hummus

This is Middle Eastern in flavor rather than Italian, but it's a lovely, smooth accompaniment to crisp crostini.

4 cups (three 15 ounce cans) cooked Chickpeas (Garbonzo)

½ cup Tahini (sesame butter or paste*)

1/3 cup warm water

6 Tablespoons lemon juice

5 cloves garlic, or to taste**

1 ½ teaspoon salt

2 teaspoon ground cumin (or 1 teaspoon cumin and 1 teaspoon of Penzey's Cajun Hot Seasoning***)

1 teaspoon black pepper

Place all of the ingredients into food processor and process until smooth. Refrigerate until ready to serve. Yields-3 ½ to 4 cups.

*Tahini can be found by organic or natural peanut butter in the natural food department.

**Garlic can be increased to 8 cloves for those who love garlic. 5 Cloves of Garlic might be more socially correct.

***Penszy's Hot Cajun seasoning includes: Paprika, salt, jalapeno, celery, sugar, garlic, black pepper, onion, oregano, red pepper, caraway, dill, turmeric, cumin, bay leaf, mace, basil, marjoram, rosemary and thyme. That's a lot of spice in one teaspoon!

Everyone loves this recipe because it's light on the lemon taste. Make sure all your friends taste it so you're not the only one with garlic breathe. May God fill your home with plenty of friends who love garlic.