



RECIPES

Hummus at Home

- 1 16-oz can garbanzo beans
- 5 TBSP. fresh lemon juice
- 1-1/2 TBSP. tahini
- 3 large cloves garlic, minced
- 1 tsp. salt
- 1/4 tsp. cayenne pepper
- 3 TBSP. extra virgin olive oil

Drain garbanzo beans. Combine remaining ingredients in a food processor. Pulse on low until thoroughly mixed and smooth. Place in serving bowl, and drizzle 2-3 TBSP. of extra virgin olive oil over the top. Serve with fresh or toasted pita bread. Refrigerate after use.