

Hummus

From

David Nuno

Ingredients:

- 2 cups drained canned chickpeas
- ¼ cup tahini (sesame paste)
- ¼ cup extra-virgin olive oil, plus oil for drizzling
- 2 cloves garlic, peeled, or to taste
- Salt and freshly ground black pepper to taste
- 1 tablespoon ground cumin or paprika, or to taste, plus a sprinkling for garnish
- Juice of 1 lemon, plus more as needed
- Chopped fresh parsley leaves for garnish

Instructions:

- Put everything except the parsley in a food processor and begin to process; add cold water as needed to allow the machine to produce a smooth puree.
- Taste and adjust the seasoning. Serve, drizzled with the olive oil and sprinkled with a bit more cumin or paprika and some parsley. I like to with a little chopped olives, sundried tomatoes, parsley.
- Serve with pita bread, carrots, and celery