

# Jaffa-Style Hummus

## Ingredients

---

- 15 oz Garbanzo Beans (drained and rinsed)
- 1/2 t Baking Soda
- 2 clv Garlic
- 2/3 c Tahini
- 1/4 c Olive Oil
- 1/2 t Cumin
- 1 t Salt
- 1 Lemon (juiced)

## Instructions

---

1. Reserve 7 beans to use as garnish. Place rinsed, drained beans in a small saucepan and cover with water and baking soda. Bring to a boil and cook for 6-8 minutes.
2. Drain the beans, reserving 1 cup of the hot cooking water. With the food processor running, drop the whole garlic cloves in so they get chopped fine.
3. Remove the processor lid and add the drained beans, and process for 1 1/2 minutes.
4. Then add the tahini, olive oil, cumin, lemon juice, and salt. Process until completely combined. Stream the hot cooking water in through the lid of the food processor until you reach your desired creamy consistency, about 3/4 cup.
5. Spoon the hummus out into a shallow bowl, and

# Jaffa-Style Hummus

with the back of a spoon, make a groove for a generous drizzle of fruity olive oil, fresh chopped parsley, and the reserved beans. You can even top with sautéed mushrooms or roasted veggies or meat.

6. Serve immediately with warm pita bread or fresh cut veggies. Store in an airtight container in the fridge for up to 4 days.