



# Hummus

MAKES ABOUT 2 CUPS

*Tahini is a sesame paste that can be found in Middle Eastern markets as well as in the international food aisles of many supermarkets. Garnish the hummus with a drizzle of extra-virgin olive oil, black olives, pomegranate seeds, ground cumin, or additional cayenne pepper. Serve hummus with Pita Chips (page 406), fresh pita bread cut into wedges, or crudités.*

- 1 (15-ounce) can chickpeas, drained and rinsed**
- ¼ cup tahini (see note)**
- ¼ cup extra-virgin olive oil**
- ¼ cup water**
- 3 tablespoons juice from 1 lemon**
- 1 medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)**
- ¾ teaspoon salt**
- Cayenne pepper**

Process all of the ingredients, including cayenne to taste, together in a food processor until smooth, about 40 seconds, scraping down the sides of the bowl as needed. Transfer the hummus to a serving bowl, cover with plastic wrap, and chill until the flavors meld, at least 30 minutes. Serve cold. (The hummus can be refrigerated in an airtight container for up to 2 days.)