



## **Hummus**

I tasted hummus for the first time when I moved to Los Angeles and began frequenting a local Middle Eastern restaurant known for huge rounds of pita bread, heaping platters of salad, and the three rambunctious brothers who owned the establishment. I've been hooked ever since.

2 15-oz. cans garbanzo beans, drained  
2 cloves garlic, minced or pressed  
2 Tbs. tahini  
Juice of 1/2 lemon  
2 tsp. ground cumin  
1/4 cup olive oil  
Salt to taste

Place first five ingredients in a food processor and combine. Add olive oil while mixing until a smooth paste is achieved. Add salt to taste. Garnish with a sprinkling of paprika and serve as a dip for raw vegetables or with wedges of pita bread.

Variation: Add 1/2 cup chopped parsley.