

Hummus

Prep Time: 10 Ready In: 10

Cook Time: 0 Servings: 10

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Ingredients

2 Cup Garbanzo beans (drained)	3 TBS Tahini (sesame butter)
3 Garlic cloves (crushed)	3 TBS Olive Oil
1 Lemon (squeezed, and juice reserved)	1 1/2 tsp Ground Cumin
1/4 tsp salt	

Directions

- 2 In a food processor, puree the garbanzo beans, tahini, garlic, olive oil, lemon juice, and cumin together (plus salt to taste).
- 3 If the puree is too thick, add a little water to it a tablespoon at a time while the food processor is running until the desired consistency is reached.