

Hummus Bi Tahini

(Chickpeas with Tahini)

Makes about 1½ cups

1 cup dried chickpeas

½ cup tahini

Juice of 2 to 3 lemons

2 to 3 cloves garlic

Salt

Optional garnishes: olive oil, paprika and/or parsley

Pita bread and/or fresh vegetables

1. Boil chickpeas in water 1 hour or until softened. Drain. If desired, reserve 5 whole chickpeas for garnish.
2. Place chickpeas, tahini, lemon juice, garlic and salt in blender; process until creamy paste forms. Adjust seasonings to taste. Remove to small serving bowl; garnish as desired. Serve with bread.

Courtesy: Tasting Party of Bible Foods (October 11, 1978)

Edited by Joella Morris