

CLASSIC HUMMUS
The Cooks Next Door

1 clove garlic, chopped
1 (15 oz.) can garbanzo beans plus half the liquid
3 Tb. lemon juice
scant 2 Tb. tahini
1 clove garlic, chopped
1 tsp. salt
black pepper
1 Tb. olive oil (plus more for drizzling)
parsley, chopped (opt.)

In a blender, pour garbanzo beans into blender with chopped garlic. Add lemon juice, tahini, chopped garlic and salt in blender. Blend until creamy and well mixed. Add 1 Tb. olive oil.

Transfer the mixture to a serving bowl or storage container. To serve, sprinkle with pepper and parsley (if desired), and drizzle olive oil over the top.