

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM
ORDINARY.

HUMMUS INGREDIENTS:

2 Cups drained well-cooked or canned chickpeas, liquid reserved
½ Cup tahini, optional, with some of its oil
¼ Cup extra virgin olive oil, plus oil for drizzling
2 garlic cloves, peeled, or to taste
Salt & black pepper to taste

1 Tablespoon ground cumin or paprika, or to taste, plus a sprinkling for garnish
Juice of 1 lemon, plus more as needed
Chopped fresh parsley leaves for garnish

METHOD:

1. Put everything except the parsley in a food processor and begin the process; add the chickpea liquid or water as needed to allow the machine to produce a smooth puree.
2. Taste and adjust the seasoning (I often find I like to add much more lemon juice). Serve, drizzled with the olive oil and sprinkled with a bit more cumin or paprika and some parsley.

Yields: 8