



MARGARET'S HUMMUS

Borrowed with love from my step daughter-in-law Margaret Bane

INGREDIENTS

- 16 oz. organic garbanzo beans rinsed and drained
- 16 oz. organic cannellini beans rinsed and drained
- 1 heaping TBLS tahini – add more as needed to taste
- 3-4 lemons, freshly juiced and strained (do not use store bought)
- 1 TBLS chopped garlic
- Drizzle EVOO
- 1 heaping TBLS cumin - as more as needed to taste
- ½ tsp. paprika
- Salt and pepper to taste

DIRECTIONS

Combine all ingredients in food processor except lemon juice. Blend until smooth and pour the lemon juice in food processor from the top. Taste and add cumin, tahini, lemon juice and S&P as needed.

OPTIONS FOR SERVING

- Cucumber slices
- Carrot sticks
- Red, yellow, orange pepper slices
- Mary's Gone Crackers GF crackers
- Warm roasted cauliflower on plate of room temperature hummus
- Scoop on a salad
- Spread on Ezekiel toast or Lundberg Rice Cake