

Spicy Hummus



- ½ cup tahini (see note 1)
- 3 large cloves garlic
- ¼ cup lemon juice
- ¼ tsp cayenne pepper or to taste
- ½ tsp cumin
- ½ tsp salt
- ¾ cup water
- 6 tbsp olive oil plus more for drizzling
- 2 x 15 oz cans chickpeas, 2 tbsp reserved for garnish
- Paprika or sumac (see note 2) for garnish

Blend together the, tahini, garlic, cayenne, cumin, salt, water, and olive oil in a blender until smooth. A food processor will work, but I find a blender yields a smoother texture.

Add the chickpeas, about a half a can at a time, blending well between each addition. If the mixture starts to get too thick, add more water, about 1 tbsp at a time.

The hummus should be smooth and creamy when completely blended. Pour onto serving plate and drizzle with olive oil. Sprinkle with paprika or sumac and Garnish with the reserved chickpeas. Serve with fresh pita or toasted pita chips. This is also a great dip for veggies.

Notes:

- 1-Tahini is a paste made of ground, lightly roasted sesame seeds that is used in Middle Eastern cooking
- 2-Sumac is a tart, deep purple-red spice used in Middle Eastern cooking. It adds a sour element, similar to lemon juice.