Hummus with Veggies and Pita  
Makes 12 servings

Ingredients:
- 1 15-ounce can chickpeas or garbanzo beans, drained and rinsed
- 1 clove garlic, peeled and crushed (or 1/8th teaspoon garlic powder)
- 3 tablespoons lemon juice
- ½ teaspoon salt
- 6 tablespoons water
- 3 tablespoons Tahini (ground sesame seeds)*
- 1-2 tablespoons olive oil or other vegetable oil
- ¼ teaspoon paprika (optional)
- Cut-up raw vegetables for dipping
- Pita bread (optional)

Directions:
1. Put garlic, lemon juice, salt, and 1 cup of chickpeas into blender. Add 3 Tablespoons of water, and blend until smooth. Or mash by hand (using garlic powder)
2. Add second cup of chickpeas and 3 Tablespoons of cold water. Blend or mash until smooth.
3. Add tahini or peanut butter and oil and blend again until smooth. If too thick or you want creamier hummus, add an additional tablespoon of water.
4. Scoop hummus into a bowl and sprinkle with paprika (optional).
5. Serve with cut-up raw vegetables, and (optional) pita bread

Yield: About 12 servings

Source: Adapted from *World-of-the–East Vegetarian Cooking*, by Madhur Jaffrey, 1981.

*Can substitute peanut butter for tahini

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Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.