**Lebanese Hummus**

Jeff Young

2 cans chickpeas, rinsed ½ cup tahini

Juice of 1 whole lemon ¼ cup olive oil

¼ cup water 3-4 cloves garlic

½ to 1 tsp. kosher salt ¼ tsp. cayenne pepper

Fresh parsley, for garnish

Place chickpeas, tahini, lemon juice, garlic, water, olive oil, salt, and cayenne in the bowl of a food processor.

Process until it becomes the consistency of hummus (like a thick milkshake). You may need to add more olive oil or water – just remember to do so gradually.

TASTE, TASTE, TASTE! You don’t want it too thick or too thin and add as much salt as you like (just do so gradually).

Place hummus in a round, flat dish. Drizzle with olive oil. Garnish with chopped parsley, and serve with hot pita bread.