



## Jerusalem Hummus

### Ingredients

2 16 oz. cans of chickpeas (garbanzo beans), drain and reserve ½ C liquid  
¼ C tahini, (stir in the jar to blend if separated.)  
1 tsp garlic powder (2 cloves of fresh garlic, peeled and crushed, may be used if you like the stronger fresh taste.)  
¼ C fresh lemon juice  
2 T olive oil  
Hot paprika

### Preparation

In a large food processor, add tahini, garlic powder and lemon juice. Blend until mixture turns lighter almost white in color.

With the machine running, add the reserved liquid. Add the chickpeas and blend until very smooth. Taste and correct seasoning with salt and lemon. Set aside at room temperature for 1 ½ hours to “mellow”. To serve as a dip, spread on a shallow bowl or plate. Use the back of a spoon to make a well in the center. Sprinkle hot paprika into the olive oil then drizzle the paprika infused olive oil into the well and around the entire plate. Serve with pita chips or crackers.

For a Mediterranean meal, serve olives and hummus with pita chips as an appetizer.

Make pita gyro sandwiches by re-heating leftover Big Flavor Chicken in a lemony garlic sauce and place in a warmed pita. Top with lettuce, tomato and tzatziki. Serve with salad of romaine lettuce, feta cheese, tomatoes and olives tossed with vinaigrette.