**Hummus**

**Ingredients:**

30 oz. canned chickpeas (garbanzo beans) and juice

¼ cup lemon juice

¼ cup tahini paste

1 garlic clove minced

2 Tbsp. olive oil

1 Tbsp. salt

½ tsp. ground cumin

**INSTRUCTIONS**

1. Divide all of the ingredients into 2 equal portions. The recipe is made in 2 batches, so you need to make sure they are evenly split.
2. Put the 1 portion of the tahini paste, garlic, and the lemon juice in a food processor and blend until it becomes creamy; about 2 minutes. Make sure to scrape the sides down periodically.
3. Open the garbanzo beans and drain the liquid. Save the liquid in a small bowl. Add ½ of the beans, salt, olive oil, and cumin to the food processor and blend until smooth. Scrape down the sides and then repeat with the second half.
4. If the hummus is still chunky, add a little of the reserved bean juice and blend until it smoothes out.
5. Repeat steps 2-4 with the other half of the ingredients.
6. Mix both batches together and adjust seasonings to taste.