



Barbarian Hummus

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400g (or 1 can) of chickpeas, drained
- 2 cloves garlic
- 2 tablespoons roasted red peppers
- 1/4 - 1/2 cup olive oil (depending on necessity and your preferences)
- 1/2 cup lemon juice
- 2 tablespoons tahini
- 1 teaspoon cumin
- Salt, to taste
- Lime juice, to taste (optional)
- Paprika, smoked or sweet, to taste (optional)

Instructions

1. Drain chick peas, reserving 2 tablespoons of liquid.
2. Roast garlic cloves in a little olive oil, until lightly browned. The more roasting, the sweeter the cloves, so take care if you prefer a more classic "garlic flavor."
3. Place chick pea liquid, garlic cloves, red peppers, olive oil, lemon juice, tahini, and cumin into a food processor or blender and process until combined.
4. Add chick peas, and process until nearly smooth.
5. Taste. Add salt, lime juice, and paprika as you prefer.