Simple Hummus Recipe

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Ingredients

5 garlic cloves (roasted)
1 cup dried chickpeas
2.5 tablespoons tahini
3 teaspoons lemon juice
1/8 cup olive oil
1 teaspoon paprika
1/2 teaspoon salt
1/4 cup water

Instructions

Soak 1 cup dried chickpeas in 2 to 3 cups of water for at least 8 hours (I usually do it overnight).

Drain the water off of the chickpeas. Pour 3 cups of fresh water in a pot and bring to a boil. Add the chickpeas, cover the pot, and simmer on low heat for about 2 hours (they blend much better this way).

While the chickpeas are cooking you should prepare the the garlic cloves by roasting them. To roast a clove of garlic you can simply stick a metal tong or fork in it and hold it over a flame, turning it frequently.

Once the chickpeas are cooked, drain all of the water out of the pot. Put some of the chickpeas in a blender with some of the minced garlic cloves (do not put too many chickpeas or they will not blend). Blend them well. Dump the blended chickpeas into a mixing bowl. Continue this process until all the chickpeas and garlic cloves are blended.

Mix in the tahini, lemon juice, olive oil, paprika, and salt. Mash up any inconsistencies in mixture while mixing so the hummus has a smooth consistency. Add water as necessary to thin the mixture, but make sure not to add too much or you will have runny hummus.

Variations:
If you have canned chickpeas instead of dried ones, you can use 2 cups of canned chickpeas and skip right to the cooking.

If you are not able to roast the garlic, you can use half as many garlic cloves and leave the garlic raw.