



ROASTED RED PEPPER HUMMUS

2 cups	Chickpeas (prepared—rinsed, soaked, cooked & drained)
1/3 cup	Tahini (sesame seed paste - stirred if separated)
6 oz jar	Roasted red peppers, rinsed and drained.
1 clove	Garlic (minced)
2 TB	Lemon Juice
2 TB	Olive Oil
1/8 tsp	Cumin
1/8 tsp	Salt

1. Blend all ingredients in food processor until smooth. If necessary add 1-2 tablespoons of water to make blending easier.
2. Chill if desired.
3. Serve with crackers or as a dip for vegetables.

Makes about 16 — 2 tablespoon sized servings.