



Homemade Hummus

INGREDIENTS:

1 clove garlic	1 clove garlic, chopped
1 (19 ounce) can garbanzo beans, half the liquid reserved	1 teaspoon salt
4 tablespoons lemon juice	black pepper to taste
2 tablespoons tahini	2 tablespoons olive oil

DIRECTIONS:

1. In a blender, chop the garlic. Pour garbanzo beans into blender, reserving about a tablespoon for garnish. Place lemon juice, tahini, chopped garlic and salt in blender. Blend until creamy and well mixed.
2. Transfer the mixture to a medium serving bowl. Sprinkle with pepper and pour olive oil over the top. Garnish with reserved garbanzo beans.