

My Mama's Hummous

By Miraklegirl on July 15, 2003

Servings: 4

"Pronounced Choo-moose, and not hum-miss! This is the easiest, yummiest hummous you will try outside the Middle East."

2 cloves garlic

1 (19 ounce) cans chickpeas, drained and rinsed

2/3 cup olive oil

1/2 cup tahini (sesame sauce)

4 tablespoons fresh lemon juice

1 teaspoon salt

1/2 teaspoon cumin



Garnish with cumin , parsley, olive oil, paprika