



Basic Hummus

2 Cups canned chickpeas, drained and rinsed

1 Lemon, juiced

2 T Tahini paste

1 T garlic

¼ C olive oil, plus more, for drizzling

Salt

Freshly ground black pepper

1 Cup Kalamata olives, pitted

Fresh pita bread

In a food processor fitted with a metal blade, combine the chickpeas, lemon juice, tahini paste, and garlic. Process until smooth. With the machine running, add 1/4 cup olive oil, a little at a time. Season with salt and pepper.

Spoon the hummus in the center of a large platter. Drizzle the hummus with olive oil. Arrange the black olives and fresh pita bread around the hummus. (Yield: 2 cups)

John Barker