

Special Recipe

GARLICKY HUMUS FOR A CROWD

INGREDIENTS

- 2 - 15 oz cans garbanzo beans
- 2/3 c coconut milk
- 1/3 c tahini
- 1 tsp. salt
- 1/2 tsp black pepper
- 2 - 3 cloves of garlic, chopped
- 1 tsp. cumin
- 1/2 tsp turmeric
- 1 tsp. paprika

DIRECTIONS

1. Blend the beans and the coconut milk in a food processor until smooth.
2. Add the remaining ingredients and blend until smooth.
3. Put the humus into a serving dish and sprinkle on paprika as a garnish.
4. Serve with pita chips or vegetable chips.

