



Artisan Cooking School
and Catering Company, LLC

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Hummus

8 oz can chickpeas
3 garlic cloves, crushed
6 Tbsp lemon juice
6 Tbsp Tahini
5 Tbsp olive oil
1 tsp kosher salt
½ tsp pepper
½ tsp ground cumin

1. Drain chickpeas, reserving the liquid and place in a food processor.
2. Blend to a smooth paste using some of the reserved juice.
3. Mix the garlic, lemon juice and tahini together and add to the food processor.
4. Process to a smooth paste and drizzle in olive oil.
5. Pulse or fold in cumin, salt and pepper and chill until ready to serve.