

RECIPE COURTESY OF Ina Garten

Hummus

Show: Barefoot Contessa

Episodes: The Mediterranean Feast **and** The Mediterranean Feast

Level: Easy
Total: 10 min
Prep: 10 min
Yield: about 2 3/4 cups

Ingredients:

- 4 garlic cloves
- 2 cups canned chickpeas, drained, liquid reserved
- 1 1/2 teaspoons kosher salt
- 1/3 cup tahini (sesame paste)
- 6 tablespoons freshly squeezed lemon juice (2 lemons)
- 2 tablespoons water or liquid from the chickpeas
- 8 dashes hot sauce

Directions:

Turn on the food processor fitted with the steel blade and drop the garlic down the feed tube; process until it's minced. Add the rest of the ingredients to the food processor and process until the hummus is coarsely pureed. Taste, for seasoning, and serve chilled or at room temperature.



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