

## **Bunky's Café Hummus**

**Preparation time: 20 minutes plus overnight soaking**

**Total cooking time: 2 hours**

3 cups dried chick peas

6 garlic cloves, minced

1 cup lemon juice

1/2 Tbsp. salt

6 Tbsp. Tahini

Paprika and parsley for garnish

1. Cover chick peas with water and soak overnight.
2. Add additional water and bring to a boil.
3. Reduce heat and simmer for 2 hours.
4. Drain water from cooked chick peas.
5. In food processor, blend chick peas, garlic, lemon juice, and salt.
6. Add tahini and let food processor run until you have a smooth creamy puree.
7. Serve on a plate and garnish with parsley and paprika.