



ARIZONA GRAND
RESORT & SPA®

Southwest Hummus with Tahini Verde

SERVES 2 TO 4

HUMMUS INGREDIENTS:

1 qt dried chickpeas	1 Tbsp kosher salt
2 Tbsp baking soda	1 1/2 cups tahini sauce
10 garlic cloves	1 tsp ground cumin
1 cup lemon juice	1 tsp lemon olive oil

Add chickpeas to a bowl or container. Add enough water to cover and 1 tablespoon of baking soda. Soak chickpeas overnight.

Drain and rinse. Add beans to sauce pot with water to cover over medium heat with remaining 1 tablespoon of baking soda and cook until extremely soft and mushy. This can take up to an hour. Top with water to cover during the cooking process. Skim foam as it rises.

Puree garlic and lemon juice together in blender and let sit for ten minutes for flavors to mellow. Strain garlic through a fine sieve over a small bowl, reserving lemon juice. Discard garlic and set lemon juice aside.

Place tahini in a food processor, run tahini on high while slowly adding ice cold water. At one point the tahini will become very thick. At this point continue SLOWLY adding ice water until tahini becomes, thin, pale white and smooth. Add remaining ingredients including the garlic infused lemon juice and puree on high until extremely smooth, adding more water as needed.

Season to taste with salt and extra lemon juice if needed.

TAHINI VERDE INGREDIENTS

1 cup tahini	1 Tbsp fresh dill
1 cup coarsely chopped parsley	2 cloves garlic
¼ cup fresh lemon juice	Salt and pepper to taste
¼ cup olive oil	Red pepper flakes (optional)
3 scallions, chopped	Water as needed

Add all ingredients to blender or food processor. Process until bright green, smooth and creamy (should be constituency of sour cream or thin mayonnaise) Add water to thin until you have reached desired consistency. Season with salt and pepper. Can be stored in airtight container for up to a week. This make a great dip for fresh vegetables, kabobs and pita bread.

Plate hummus in bowl drizziling with Tahini Verde and Extra Virgin Olive Oil (optional). Garnish with an array of toppings to include grilled corn, scallions, fresh herbs, olives, paprika, roasted tomatoes. Get creative!