



## Roasted Red Pepper Hummus

Yield: 2 Cups

The addition of roasted red pepper brings a new flavor to this classic dip. Serve with toasted pita chips or raw vegetables. For another variation, try using roasted garlic or a little toasted and crushed cumin to taste.

### Ingredients

- 1 red pepper-roasted, skinned and coarsely chopped
- ¼ cup tahini
- ½ lemon-juiced
- 1-2 garlic cloves-minced
- 1 15-ounce can garbanzo beans, drained and liquid reserved
- salt and pepper to taste

Combine the pepper, tahini, lemon juice and garlic in a food processor and process until the mixture is smooth. Add the garbanzo beans and process until smooth. If too thick, some of the garbanzo bean liquid can be added to thin. Season to taste with salt and pepper.

Note that dried and cooked garbanzo beans can be used in place of canned. One cup of dried beans will yield three cups cooked. A 15-ounce can of garbanzo beans equals approximately one and a half cups of cooked beans.

Recipe by David Musial



