



TUSCAN HUMMUS

Ingredients

1 can chickpeas
Juice from 1/4 of a large lemon
1/2 cup of extra-virgin olive oil
2 teaspoons minced garlic
1 tablespoon **J. M. Thomason**

Tuscan Dipping Oil Seasoning Blend

Salt and Pepper

Directions

1. Rinse and drain chickpeas, reserving 1 tablespoon of the starchy liquid from the can.
2. Add lemon juice, garlic, and **Tuscan Dipping Oil Seasoning Blend**. Process until combined. Turn processor down to low and add olive oil from the opening in the top of the machine in a slow stream until desired smooth consistency of the hummus is achieved. (You may not use all of the oil or you may need to use a little more depending on how smooth you like your hummus.)
3. Taste hummus and add salt and pepper, if desired, as well as more **Tuscan Dipping Oil seasoning**.
4. Lightly drizzle with extra-virgin olive oil and lightly sprinkle with **Tuscan Dipping Oil seasoning blend** just before serving.

Enjoy with pita chips, crudités, or serve as a spread for toasted or grilled bread. Will keep fresh 3-4 days in an airtight container in the fridge. Makes about 1 1/2 cups.



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