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Nela's Hummus



Ingredients

1 cup chick peas (if using canned, reserve liquid)
1-2 lemons, juiced
2 cloves garlic
1 ½ tbsp chopped parsley
1 tbsp. tahini paste (optional)
4-5 tbsp reserved liquid from chick peas or water
1 cup good olive oil and salt to taste

Preparation

1. In a food processor, process garlic until finely crushed.
2. Add remaining ingredients and process until smooth.
3. Add more olive oil, chick pea reserved liquid, or water to reach a creamy consistence.
4. Serve in a bowl with a drizzle of olive oil, a sprinkling of paprika and an olive for decoration.
5. Serve with over warmed arabic bread, crudites or tortilla chips- perfect for dipping!

Cooks Note