

— AMERICA'S —
TEST KITCHEN



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Restaurant-Style Hummus

MAKES ABOUT 2 CUPS

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Makes about 2 cups

The ungarnished dip can be refrigerated in an airtight container for up to two days. One 15-ounce can of chickpeas is equal to 1½ cups. Garnish with cilantro and chickpeas and drizzle with olive oil before serving.

- ¼ cup water**
- 3 tablespoons lemon juice**
- 6 tablespoons tahini, stirred well**
- 2 tablespoons extra-virgin olive oil, plus extra for drizzling**
- 1 (15-ounce) can chickpeas, rinsed**
- 1 garlic clove, minced**
- ½ teaspoon salt**
- ¼ teaspoon ground cumin**
- Pinch cayenne pepper**
- 1 tablespoon minced fresh cilantro or parsley**

1. Combine water and lemon juice in small bowl or measuring cup. Whisk tahini and oil together in second small bowl or measuring cup. Set aside 2 tablespoons chickpeas for garnish.

2. Process remaining chickpeas, garlic, salt, cumin, and cayenne in food processor until almost fully ground, about 15 seconds. Scrape down sides of bowl with rubber spatula. With processor running, add lemon juice–water mixture in steady stream. Scrape down sides of bowl and continue to process for 1 minute. With processor running, add tahini–oil mixture in steady stream; continue to process until hummus is smooth and creamy, about 15 seconds, scraping down sides of bowl as needed.

3. Transfer hummus to serving bowl, sprinkle reserved chickpeas and cilantro over surface, cover with plastic wrap, and refrigerate for at least 30 minutes. Drizzle with extra olive oil; serve cold or at room temperature.