

## **Lebanese Meze Hummas**

- 1 (1 lb) can chickpeas, drained
- 1/3 cup lemon juice
- 1/3 cup tahina paste
- 2 cloves garlic
- Olive Oil
- Fresh mint, chopped or dry mint, crumbled.

Whirl chickpeas in blender with lemon juice, tahina paste and garlic. Place in bowl. Pour a little olive oil on top. Sprinkle with finely chopped fresh mint or crumbled dry mint. Serve with pita bread.

Norma Shotz- Artpark Culinary Treasures