

HUMMUS

2 cloves garlic, peeled
1 15-ounce can chickpeas
Water, as needed
1/4 cup tahini
Juice of a lemon
1 teaspoon cumin
1/2 teaspoon cayenne
Salt and pepper
1 scallion, thinly sliced for garnish

Combine all ingredients in a blender and process until smooth. Serve with wedges of warm pita.

TURBO HUMMUS

Recipe courtesy Alton Brown

2 to 3 cloves garlic
1 can garbanzo beans (chickpeas), drained and liquid reserved
2 to 3 tablespoons smooth peanut butter
A handful fresh parsley leaves
1 lemon, zested and juiced
Pinch freshly ground black pepper
Pinch kosher salt
1/3 cup extra-virgin olive oil

Chop the garlic finely in a food processor. Add the beans and 1/2 of the reserved liquid and process finely or to desired consistency. Add the peanut butter, parsley, lemon zest and juice, black pepper, and salt. Process until it forms a paste. Drizzle in the olive oil and process until it reaches the consistency of mayonnaise.