

## Hummous

1. Drain the chickpeas and rinse.
2. Combine the chickpeas, lemon juice, garlic, cumin, salt, tahini, and water in a food processor, and blend to a creamy purée.
3. Add more lemon juice, garlic, cumin or salt to taste.
4. Sprinkle with paprika and serve with pitta bread, warmed in a moderate oven for three minutes, and cut into quarters.

