

Featherstone Hummous

1 T	fresh chopped garlic
2 cans	chick peas @ 19 oz each, drained, liquid reserved from 1 can
4 T	tahini (sesame paste)
4 T	lemon juice
3 T	olive oil
1/8 tsp	cayenne
1 1/4 tsp	basil
1 1/4 tsp	cumin
1/4 tsp	black pepper
1 tsp	salt

In a blender or food processor, pureé all ingredients with 3/4 cup of the reserved chick pea liquid. Blend until creamy. Yield: 4 cups