



Light Creamy Homemade Hummus

Prepare Raw Chickpeas:

Soak chickpeas overnight for at least 5 to 8 hours with 1 teaspoon baking soda. Carefully rinse the chickpeas and discard any floating beans or shells. Cover in 2 inches water; add 1/2 teaspoon kosher salt and bring to a boil. Lower heat; cover; simmer for 1-1/2 to 2 hours until chickpeas are very soft and easily squash.

Hummus

2 cups cooked chickpeas
2 Tablespoons lemon juice
2 Tablespoons olive oil
2 Tablespoons tahini
1/2 teaspoon kosher salt
1/8 teaspoon sumac or as desired

Add all ingredients to food processor; blend until smooth and adjust flavors as desired.

Prepare Hot Pepperdew Topping or Moroccan Apricot Date Topping or Create Your Own Flavor:

Hot Pepperdew Topping: 1 to 2 Tablespoons (each) chopped pepperdew peppers, black olives, minced cilantro; 1/2 Tablespoon olive oil; ground sumac as desired

Moroccan Apricot Date Topping: 1 to 2 Tablespoons (each) minced dried apricots, chopped pitted dates; coarse chopped pistachios; 1/2 Tablespoon olive oil; ground sumac as desired

General Directions: Place hummus in small bowl; make a small depression in center; top with chopped topping ingredients. Drizzle about 1 Tablespoon olive oil over topping. Sprinkle with ground sumac or seasoning as desired.

Cook's Note: *baking soda breaks down gas causing sugars and creates a soft texture.

Inspired by: <https://kitchenartthestoreforcooks.wordpress.com/2016/01/28/homemade-hummus/>

About the Recipe: Do you want a hummus that is light, smooth, and fluffy? Start with those raw chickpeas and then create your own favorite topping. I loved the apricot-date variation with crisp crackers but serving it with fresh vegetable dip sticks like carrots, cucumbers, peppers, celery, or snap beans is also delicious. The base recipe lets you create your own favorite toppings. Enjoy!